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# ELENA WALCH

## Schiava 2020

Alto Adige DOC



### VARIETY

100% Schiava

### VINIFICATION

Temperature controlled fermentation in stainless steel tanks with 6 days of skin contact, followed by the maturation in traditional large oak casks.

### TASTING NOTES

Bright ruby in colour with a delicate hint of cherry on the nose. On the palate, it is harmonious and elegant due to naturally mild acidity and tannin with a pleasant bitter almond flavour on the finish. An elegant, fruity red wine with good lengths.

### TERROIR

Calcareous soils at medium altitude, where the grapes can benefit most from the Mediterranean climate with warm summer days combined with cool mountain nights.

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### VINTAGE 2020

Spring 2020, with its beautiful weather and warm temperatures, with spring flowers in the garden and thick blankets of fresh snow on the mountains, has led to a relatively early development of the vines, which has levelled off with the cooler temperatures in June. After a warm mid-summer, the harvest began in the first days of September. Autumn was characterized by warm days and cool nights but also by some erratic weather, with the careful cultivation of the vineyards in early summer making itself felt. The 2020 vintage has produced wines of great Alto Adige typicity: The young white wines are characterized by fresh liveliness and clear aromatic expression, the red wines show very good structure and straightforward, fine fruit.

### FOOD PAIRING

An interesting wine for Mediterranean and Pasta dishes, as well as antipasti. Serve chilled.

Appellation: Alto Adige DOC

Alcohol: 13,00 % Vol.

Total acidity: 5,1 g/L

Residual sugar: 3,7 g/L

Aging: 2-4 years

Availability: 0,75 l