

ELENA WALCH



2025 PINOT GRIGIO, ALTO ADIGE DOC

WINERY

Elena Walch is a 5-generation family-run estate in Alto Adige, a region in the North-East part of Italy that led the wine quality revolution in the area and has gained a prominent international reputation. The philosophy of the estate is dedicated to its terroir – the idea that wines must be the individual expression of their soil, climate and cultivation in the vineyard – and that this must be maintained according to principles of sustainability and passed on to the next generation. The firm belief that the quality of wine is created in the vineyard requires uncompromising work, taking into account the individuality of each vineyard. With 90 hectares in cultivation, including the two top vineyards VIGNA Castel Ringberg in Caldaro und VIGNA Kastelaz in Tramin, Elena Walch belongs to the most important protagonists of Alto Adige winemaking.

WINE

A bottle from the steep slopes in the Dolomite mountains where the vines require hard work and a delicate manual harvest to allow the expression of the highest quality Pinot Grigio. This wine presents a singular Alpine quality, matched with a stainless steel fermentation that truly showcases the terroir of Elena Walch. A noble grape variety for Alto Adige with a long standing history in the region, Elena Walch Pinot Grigio is a testament to what the grape can deliver with fine winemaking. All grapes are sourced from their own vineyards.

VINEYARDS

Vineyards are located on light limestone and porphyric soils on steep slopes. Steep slopes with southeast and southwest orientation between 250 and 900m. Calcareous soils with clay, sand and porphyric parts. All grapes are handpicked with extreme precision.

VINTAGE NOTES

The 2025 harvest began early on August 27 and finished just over a month later. A warm, dry June followed by a cooler July preserved freshness and acidity, while August delivered ideal ripening. Despite some late-season rain, grapes arrived in excellent health and balance, pointing to exceptional quality.

WINEMAKING

After harvest, the grapes are gently crushed and pressed. The must is clarified at low temperatures, then fermented in stainless steel tanks at a controlled 68°F. The wine is matured for several months on fine lees in the same tanks, enhancing its character and complexity.

TASTING NOTES

Our Pinot Grigio captivates with light straw yellow and fruity notes of ripe pears, white pepper and a bit of sage in the nose. Mineral- salty richness and a crisp acidity are distinctive on the palate. A wine with backbone!

VINEYARD

Region:	Italy
Appellation:	Alto Adige DOC
Soil:	Calcareous soils with clay, sand and porphyric parts
Exposure:	Southeast-Southwest
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Pinot Grigio - estate sourced
Aging:	In temperature controlled stainless steel tanks

TECHNICAL DETAILS

Alcohol:	13%
Residual Sugar:	1.4 g/L
Total Acidity:	5.3 g/L

