

Zigzagando

Cantina Cortaccia

Gewurztraminer

Grape varieties: Gewürztraminer.

Production area:Termeno.

Altitude: 300-400m a.s.l.

Soil: sandy, easy warming up porphyry-gravel.

Vinification: fermentation at controlled temperature in stainless steel vats, ageing and maturation on fine yeast for 4 month.

Appearance:light straw yellow.

Aroma: intense aromatic bouquet, with a soft pleasant floral scent the lovely captivating aromas of flowers (roses) and spice mingle with nuances of lychees and ripe bananas

Taste: well balanced and strong on the palate; very persistent.

Alcohol:13 % vol.

Drinking temperature: 10-12 °C

Ageing ability:6-8 years.

