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Cantina Cortaccia

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Pinot Bianco DOC

Grapes: Pinot bianco.

Winemaking: Fermentation in stainless steel tanks

Alto Adige name: Weissburgunder.

Taste: strong, medium-bodied, with a gentle, soft acidity; very persistent and mature. Its elegance is immediately recognizable in the floral bouquet and only reaffirmed upon tasting.

Fresh acidity and a lingering finish round out hints of apple and the tropical fruit flavors of this wine.

Aroma: intense sent of ripe apples and pears, paired with light yeasty notes.

A wine which, when served chilled, is the ideal accompaniment to fish and white meat dishes.

The wine producer "**Kellerei Kurtatsch/Cantina di Cortaccia**" is located just along the Wine Road, a pleasant route winding through the southern part of South Tyrol, Italy.

This makes it one of the hottest areas in Italy, tailor-made for the production of superb red and white wines. Being well-known also by wine connoisseurs outside the province, the "Kellerei Kurtatsch/Cantina di Cortaccia" might be considered one of the most attractive and best representatives of South Tyrolean viticulture.

The area is undoubtedly unique, with vineyards distributed exclusively on slopes and hills at altitudes ranging between 600 and 1,800 ft above sea level.



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