

Zigzagando

Cantina Cortaccia

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Pinot Grigio

Grape variety: Pinot Grigio.

Altitude: 250-300 m a. s. l.

Vinification:

fermentation at controlled temperature;
ageing and maturation on fine yeast for 6 month, 70% in
stainless steel vats and 30% in big oak casks;

Appearance:

color: light straw yellow.

Aroma:

fruity bouquet which reminds of ripe honeydew melons.

Taste:

soft and full with a well balanced long finish. Rich scents of
tropical fruit and spring flowers are followed by flavors of golden
delicious apple, pineapple and pear. Concentrated and full bodied
with a lingering finish.

The texture of a Pinot Grigio is worth noting, as it has very
smooth, almost silk-like overtones that leave an impression on
the palate.

Food Pairing:

Pinot Grigio pairs nicely with seafood, light pastas and cheese
cracker combinations. Since this wine is fairly acidic itself, avoid
pairing with foods that have high acid contents, like citrus fruits
or tomato-based recipes.

Ageing ability: 4-5 years.

KELLEREI
KURTATSCH
CANTINA
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