



“Z” Zweigelt

CANTINA VALLE ISARCO

Loc. Coste 50, 39043 Chiusa · Alto Adige/Italy

P +39 0472 847 553 – F +39 0472 847 521

info@cantinavalleisarco.it – www.cantinavalleisarco.it

Zweigelt is a grape variety that finds its ideal cultivation area at medium altitudes. This is why it has gained a leading position among the varieties typically grown in Valle Isarco. “Z” is obtained from select and controlled Zweigelt grapes. It is fermented and aged in steel vats so that the resulting wine proves fresh, fruity and youthful. Its garnet red colour is full of light and recalls the delicate fragrance of cherries and wild berries. To the palate it is fresh and full of mineral nuances, combined with smooth and pleasant notes of tannin and of light acidity.

GRAPE VARIETY Zweigelt

SUPPORT SYSTEM Guyot

AVERAGE YIELD 90 q/ha = 63 hl/ha

ALCOHOL 12% vol

ACIDITY 4,8 g/l

SUGAR-FREE EXTRACT 24,9 g/l

RESIDUAL SUGAR 2,7 g/l

AGEING CAPACITY 4–5 years

PRODUCTION AREA Isarco Valley

ALTITUDE 550 m

VINTAGE TIME mid October, hand-picked

CHARACTERISTICS fresh, young, fruity

COLOUR garnet red

NOSE delicate hints of cherry and wild berries

TASTE full of mineral nuances, with smooth tones of tannin and pleasing acidity

SERVING TEMPERATURE 15-17 °C

MATCHINGS recommended as an accompaniment to white and red meats or with Speck and other cold meats