



# HOUSE OF TOWNEND

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## Cortese Orange-utan, Terre Siciliane

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**Price** £15.50  
**Code** CORT210

Extremely versatile, this is a delicious, fruity and fresh Sicilian orange wine made from organic indigenous grapes.

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### Tasting Notes:

A beautiful unique orange colour. On the nose there are notes of grapefruit, lemons, with hints of spice, balsamic, white pepper and mint. On the palate there is an excellent structure, with lovely fruit flavours, all supported by good balancing acidity, giving it an attractive freshness.

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## Specification

**Vinification** The grapes are destemmed, gently crushed and each and the grape variety is vinified separately. The wines are fermented on the skins at a controlled temperature of between 17 and 19 °C. The Inzolia is macerated for 2-3 weeks, Zibibbo for 6 weeks with daily, gentle punching down during the 7-10 days of fermentation. Once the fermentation is finished the wines are then blended together and left on fine lees for about 3 months before bottling.

**ABV** 12%

**Size** 75cl

**Drinking Window** Drink now

**Country** Italy

**Region** Sicily

**Type** Orange Wine

**Grape Mix** 80% Inzolia, 20% Zibibbo

**Genres** Organic, Vegan, Vegetarian

**Vintage** 2024

**Style** Dry

**Body** Elegant, crisp and delicate

**Producer** Azienda Agricola Cortese

**Producer Overview** Cortese is a long-running organic wine growing estate in Sicily's southern Vittoria region that has been given a new lease of life under the fresh ownership of Stefano Girelli since 2016, who also runs nearby organic winery Santa Tresa. Girelli is a big believer in organics, and that 'Sicily is the perfect place to grow organic wines at a high quality level' At Cortese they produce wine in the most traditional and natural way to reflect the true character of the estate's terroir and its grape varieties. Taking tradition as their inspiration, they started to employ ancient wine-making techniques such as fermentation in terracotta. The resulting wines reflect the combination of modern technology and traditional techniques, with every nuance of the terroir showing through.

**Closure Type** Cork