

Wine words with F and G

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WORD “F”

Faded: describes a wine that has lost aroma and fragrance.

Firm: showing presence in the mouth. This adjective refers to the wine's body.

Firmly structured: describes a wine in which the various components give a pleasant sensation of “weight” on the palate, without this being excessive. Body is perceived by the filiform tastebuds in the middle of the tongue.

Flabby: used for a wine lacking in body. In the case of red wines, this is often a result of weak tannins. In white wines, the term is used to express a lack of freshness due to insufficient acidity.

Flaccid: weak and characterless (either in terms of structure or insufficient alcoholic strength).

Flat: lacking freshness and acidity.

Fleshy/meaty: describes a wine that displays particular density in the mouth.

Floral and fruity: displaying notes of flowers and fruit

Focused/Surefooted: displaying particularly marked, clean aromas, which makes the wine stand out from others in a series.

Fragrant: the notes of flowers and fruit are rich, fresh and extremely attractive. This descriptor may also refer to the yeasty aroma typical of freshly-baked bread, as is the case in sparkling wines which have spent a long period on the lees.

Fresh: this is the sensation caused by the acids contained in the wine, and leads to salivation.

Full-bodied: describes a richly extracted, mouthfilling wine (extract refers to the substances contained in the wine, its structure).



WORD “G”

Gamey: this aroma may be more or less pleasant depending on its intensity. It is reminiscent of meat, leather, civet, or wild game. It can be found in long-aged wines or those which have undergone a process of reduction, which occurs when they have been deprived of oxygen for some time. Once a wine is uncorked, gamey odours generally fade away.

Garlicky: displaying the smell and taste of garlic; a negative trait for a wine.

Generous: warm and vigorous due to a high alcohol content, which does not however overpower the palate.

Genuine: used to describe a wine that has been produced without any artificial manipulation.

Glycerine-rich: describes wines whose high glycerine content results in viscosity, with the wine sticking to the sides of the glass and giving an unctuous sensation in the mouth. This is a typical trait of wine made from partially dried grapes

Graceful: elegant and stylish.

Grassy: describes wine which shows notes of freshly-cut grass on the nose or on the palate. Some varieties are particularly recognizable for this trait, such as Cabernet Franc, Cabernet Sauvignon, Merlot, Rhine Riesling, Sauvignon Blanc, and Lagrein.

Green: used to describe a wine whose acidity confers unripe or acerbic sensations. This usually happens when the wine is made from grapes which are not fully ripe.

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