





Olaszrizling 2023

Origin: Pannon region, PDO (Classicus dry white wine)

Varieties: Olaszrizling

Vintage: 2023

Sugar: 0.8 g/l

Acidity: 5.1 g/l

Alcohol content: 12 %

Fermentation: refrigerated, reductively at 14 °C, in stainless steel tanks

Maturation: the wine matured in the stainless steel tanks for around 6 months.

Tasting notes: Light and fresh sort of wine, which bouquet reveals the flavour of green apple and citrusy. The fruity notes are mainly preserved thanks to the reductive technology. Comparing to other wines, our Olaszrizling has rather low alcohol content, good acids and a medium lasting aftertaste.