

Válogatás

Olaszrizling

Vintage 2024

Origin Pannon Region, PDO

Variety Olaszrizling

Acidity 4.9 g/l

Alcohol 12.0 % vol

Fermentation refrigerated, reductively

at 14 °C, in stainless steel tanks

Maturation the wine matured in the

stainless steel tanks for around

6 months.

Description 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.

