



PREMIUM

Olaszrizling 2022

The wine

Vintage	2022	Wine style	dry
Harvest	September 19	Alcohol	13.4%
Winemaking	stainless steel 50% in oak, 8 month	Sugar	0.1 g/l
		Acidity	5.4 g/l

Tasting note

Clear pale lemon colour with greenish flashes. Medium viscosity and an intense nose that gradually opens up and develops after being poured into the glass. Gooseberries and roses at first, followed by the green almonds typical of the variety. Tasted dry, the wine convinces with a balanced alcohol sensation and moderate acidity. Lively green apple and ripe grapefruit play here. The long elegant yet light finish finishes with the delicacy typical of the winery.

This sophisticated Olaszrizling was made from perfectly ripe grapes, by gentle processing and fermentation in steel tanks. An important variety of the wine region, which produces beautiful wine in several ripeness, this style is an excellent choice, pairing with food.

Recommended food pairing

It can be enjoyed with grilled trout or sea bream.

Awards

- **Grow Du Monde International Olaszrizling Award**
PLATINA—2024



Characteristic minerality and especially rich content. Our wines perform excellently at the biggest world competitions year after year. We have been awarded London's International Wine Challenge Trophy Award, the highest recognition of the world's most rigorously judged wine competition, five times.

Tamás Tornai, Eszter Tornai, Anna Tornai - owners, Zoltán Csonka - winemaker

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