



CARPINUS

FAMILY WINERY



2024 FRIZZANTE

Vineyards: Lapis, Veresek, Gyertyános vineyards

Grape varietie(s): **Furmint**

Soil: Eroded loess, mixed near the surface with hard andesite and dacite.

Technology: 100 % fermented and aged in stainless steel tank

Tasting note: Beautiful fruity, citrusy fragrances in the nose, nice structure, long, crisp finish. This wine was made to be enjoyed on a daily basis with or without food.

Food pairing: Best match for fish, white meat, appetizers.

Parameters: alcohol: 10,0 vol%

residual sugar: 12 g/l

acidity: 6,5 g/l

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