



PRIME

Olaszrizling 2023

The wine

Vintage	2023	Wine style	dry
Harvest	September 26	Alcohol	13.4%
Winemaking	stainless steel 50% in oak, 8 month	Sugar	0.9 g/l
		Acidity	5.2 g/l

Tasting note

Bright, vivid straw yellow color and expressive nose. Alongside ripe apple, notes of quince and lime also appear. The palate is dry and intense, with high acidity and an elegant, mineral character. The promised flavors on the nose are joined by hints of white plum and oily seeds on the palate. The variety's characteristic bitter almond note is also presented. The long, lingering finish brings back the unique aromas of Somló.

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

We recommend it with game meats prepared with brown sauces, but it also pairs excellently with classic stuffed cabbage on a festive table. Best served at 13–14°C to allow the aromas unfold.



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

