



BIO OLASZRIZLING 2017

DOBOSI WINERY AND GUESTHOUSE, BALATONFÜRED-CSOPAK 0,75l

DESCRIPTION

Type of the wine: **WHITE**

Grape variety: **100% OLASZRIZLING**

Sugar / alcohol content: **0,8 g/l 12%**

Terroir, vineyard: **AGYAGLIK VINEYARD**

Training system: **UMBRELLA TRAINING SYSTEM**

Harvest: **HAND HARVEST**

Technology: **Elutriated and fermented at low temperature, aged in stainless steel tank.**

Quality level: **ENTRY LEVEL**

Temperature: **8–10 C°**

Food Pairing: **ENJOYABLE BY ITSELF (FOR EXAMPLE WITH A GAME OF CARDS)**

Description: **Bright yellow colour with green reflections. Mild almond notes typical of the variety. Restrained citrus tones in the finish. Pleasant acidity in harmony with the wine – a charming fresh, crispy Olaszrizling from Balaton Uplands wine region.**

Available quantity: **20.000 BOTTLES**

Retail price : **1490 HUF / 4.5–5 EUROS**

Story: **Participants of our winery visits usually start their degustation with this lively Olaszrizling.**

