



PATRICIUS GIORGIO FRIZZANTE 2023 dry



SOIL: volcanic, very rich in minerals

HARVEST: mid September 2023

GR A P E V A R I E T I E S: Furmint, Yellow Muscat

W I N E M A K I N G

FERMENTATION: 100% in stainless-steel tank

MATURATION: 100% in stainless-steel tank

O R G A N O L E P T I C S P E C I F I C A T I O N

The intense fruity aromas of muscat blanc and nice acidity from furmint are the basis of this refreshing, softly sparkling frizzante. It contains light and elegant residual sugars that are followed by long-finished citrus flavors. It will freshen you up anytime and anywhere, when consumed well chilled.

T E C H N I C A L D A T A

A L C O H O L:	12,0 %
R E S I D U A L S U G A R:	6,4 g/l
A C I D I T Y:	5,4 g/l