



PATRICIUS GIORGIO FRIZZANTE

2021 semidry



SOIL: volcanic, very rich in minerals

HARVEST: mid September 2021

GRAPE VARIETIES: Furmint, Yellow Muscat

WINEMAKING

FERMENTATION: 100% in stainless-steel tank

MATURATION: 100% in stainless-steel tank

ORGANOLEPTIC SPECIFICATION

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.

TECHNICAL DATA

ALCOHOL:	11,5 %
RESIDUAL SUGAR:	12,5 g/l
ACIDITY:	6,9 g/l