

# albiana

*Dolenjska*

## LAŠKI RIZLING

*Alto*

**Appellation:** Dolenjska sub-region,  
Posavje region, Slovenia

**Varietal:** 100% Laški rizling (riesling italico or  
graševina)

**Vineyards:** Nemška vas Single vineyard, SW  
exposure

**Soils:** Ilovica (clay)

**Cultivation:** vertical vineyard with steep hills up  
to 20% inclination, single guyot pruning,  
sustainable farming is practised

**Harvest:** hand harvest in 20kg small bins in  
mid-september

**Vinification:** low temperature spontaneous  
alcoholic and malolactic fermentation in oak  
barrels, 10-12 months on fine lees in oak barrels  
(French oak), no fining, no filtering, small sulphur  
addition at bottling

**Taste:** Golden yellow color with light green hue is  
already preparing us for rich wine with a lot of  
energy. Hints of gunpowder, flint and white  
pepper on the first nose, which evolves into warm  
aromas of ripe yellow apple, honey, white flowers,  
chamomile and white tea. Layered and playful  
wine at the same time with high acidity and  
medium body with medium aftertaste. For main  
dishes based on white and pork meat. For  
adventurers. Drink now or save for later.



More info:

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