

albiana
Dolenjska

laški rizling

Appellation: Dolenjska sub-region,
Posavje region, Slovenia

Varietal: 100% Laški rizling (Riesling Italico)

Vineyards: Zameje, SW exposure,
Nemška vas, S exposure

Soils: Lapornata ilovica (marl, clay)

Cultivation: vertical vineyard with steep hills up
to 35% inclination, single guyot pruning,
sustainable farming is practised

Harvest: hand harvest in 20kg small bins,
mid-september to late september

Vinification: hyperreductive processing,
controlled fermentation, 6 months on fine lees,
7 months total in inox

Taste: light lemon-yellow color points to
freshness which is one of attributes of this wine.
Soft, discrete and precise bouquet of varietal
character with hints of yellow apples, minerality
and spices on the nose. Best with homemade
pasta and freshwater fish.



More info:

www.albiana.si info@albiana.si +386 41 636 663 / +386 41 317 420 (Miha Ritonja - oenologue)