Sektkellerei Szigeti (pronounced ZIG-it-ee) is a sparkling wine house located in the Austrian winemaking village of Gols in Burgenland. The company began over 25 years ago when brothers Norbert and Peter Szigeti took over the family business. Szigeti produces wine from a number of small farms near Lake Neusiedl in Burgenland and Niederösterreich. They work closely with growers to ensure they produce reliable, high-quality sparkling wines from grapes that have been grown without chemical intervention. All Szigeti sparkling wines are produced by méthode traditionnelle, a highly labor intensive bottle fermentation process. Only Champagne yeasts are used throughout the vinification process and dosages are prepared using local sweet wines.
**Szigeti Brut**

100% Grüner Veltliner

Mellow citrus color with fresh fruit, an appealing peppery note, and a fine Mousseux with an invigorating finish.

**Technical Notes**

- Production Area: Neusiedlersee
- Total acreage under vine (acres): 250
- Elevation (feet): 328
- Yield / Acre (tons): 3.2
- Winemaker: Norbert Szigeti
- Harvest Time: September
- Estate Founded: 1990
- Number Bottles Produced of this Wine: 100,000
- Fermentation Container: Stainless steel tanks
- Aging Container: Bottle
- Length of aging before bottling: 9 - 15 months on the lees
- Available Sizes: 750 mL and 1.5 L

---

**Szigeti Rosé**

100% Pinot Noir

Brilliant salmon color with red gold highlights, notes of strawberries and red cherries carry through to the palate, which finishes with a lively acidity and a delicate mousse.

**Technical Notes**

- Production Area: Neusiedlersee
- Total acreage under vine (acres): 250
- Elevation (feet): 336
- Yield / Acre (tons): 3.2
- Winemaker: Norbert Szigeti
- Harvest Time: September
- Estate Founded: 1990
- Number Bottles Produced of this Wine: 25,000
- Fermentation Container: Stainless steel tanks
- Aging Container: Bottle
- Length of aging before bottling: 12 months on the lees
- Available Sizes: 750 mL and 1.5 L