

# Verus Vinogradi

Slovenia - Štajerska - Ormož



**Ownership/Founders** Danilo Šnajder Božidar Grabovac Rajko Žličar

**Start of Activity** 2007

**Vitiviniculture** Traditional

**Hectares** 25

**Bottles produced** 90.000

## CHARDONNAY ŠTAJERSKA SLOVENIJA

**100% Chardonnay**

**Production area:** 30-year-old vineyards in the south-facing municipalities of Strezetina, Kog and Svetinje

**Terrain:** roccia calcarea e sabbia / argilla su suolo marnoso

**Harvest:** manual

**Vinification:** Minimizing air contact. Ten percent is fermented in barrels for three weeks. Fermentation takes place for 14 days in stainless steel tanks at 15°-20° C

**Refinement:** steel

**Color:** straw yellow

**Fragrance:** tropical fruit

**Flavor:** notes of tropical fruit, long persistence and marked acidity

**Alcoholic Grade:** 13% vol



Founded in 2007 by the three friends Danilo, Božidar and Rajko the winery in Ormož, a small town wedged between Austria, Hungary and Croatia in eastern Slovenia, makes wine from grapes produced from the 25 hectares farmed on their own land in the nearby hills. Fresh, clean wines that are easy to drink but still fine, deep and elegant for this winery that after only 15 years is a major player in the market. Therefore, all of the winery's wines are packaged with screw caps to better enhance the freshness component. The winery's true flag bearer is the fat but elegant Riesling, which evolves toward a marked and deep minerality with time, even though the bottles have screw closures. A small entity that to date well represents the renewed Slovenian winemaking tradition.