

Verus Vinogradi

Slovenia - Štajerska - Ormož



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



Ownership/Founders Danilo Šnajder Božidar Grabovac Rajko Žličar Start of Activity 2007 Vitiviniculture Traditional Hectares 25 Bottles produced 90.000



Founded in 2007 by three friends, Danilo, Božidar and Rajko, the winery in Ormož, a small town wedged between Austria, Hungary and Croatia in eastern Slovenia, vinifies grapes grown on its own 25 hectares of vineyards in the nearby hills. Fresh, clean, easy-to-drink yet refined, deep and elegant wines are produced by this winery, which after only 15 years has become a market leader. For this reason, since the first vintage, all the winery's wines have been packaged with screw caps to better enhance their freshness. The winery's true flagship is Riesling, which over time evolves towards a marked and deep minerality. A small entity that to date well represents the renewed Slovenian winemaking tradition.