

Verus Vinogradi

Slovenia - Štajerska - Ormož



PINOT NOIR ŠTAJERSKA SLOVENIJA

100% Pinot Noir

Production area: slopes of Ivanjkovci and Litmerk

Terrain: argillo-sabbioso su suolo marnoso

Harvest: manual

Vinification: 2 days cold maceration. Fermentation was done in an open fermenter with stems; pumping over 2-3 times a day.

Malolactic fermentation follows

Refinement: about 9 months in small wooden barrels

Color: ruby red

Fragrance: hints of red fruit

Flavor: elegant combination of intense flavors and pleasant

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.