

## Verus Vinogradi

Slovenia - Štajerska - Ormož



## SAUVIGNON ŠTAJERSKA SLOVENIJA

100% Sauvignon Blanc

**Production area:** Selected plots in the municipalities of Jeruzalem, Strmec, Mali Kog, Kog, Litmerk, Pavlovski vrh,

Ivanjkovci, Brebrovnik and Radomerščak

Terrain: base di roccia calcarea con argilla e sabbia su marne

Harvest: manual

**Vinification:** fermentation takes place for three weeks in stainless steel tanks at a temperature of 15°-20°C. After fermentation, the wine remains in contact with the fine lees for

several weeks
Refinement: steel
Color: straw yellow

Fragrance: notes of fruit, currants, passion fruit and hints of

nettle

Flavor: good roundness and persistence, elegant on the palate

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.