



FURMINT

Ormoz, Slovenia

Verus

www.verusvino.com

Method & Production

The Furmint grapes are hand-harvested. Fermentation 90% in Inox, and 10% in barrique, using selected yeast. Four months lees ageing and another two months maturation off the lees before filtration and bottling.

Tasting Notes

The nose reveals a captivating bouquet of fragrant grass, green apple, and juicy peach. Vibrant and fresh with lively acidity on the palate, enhancing the wine’s refreshing character.

Food Matching

White meat, fish, pasta, vegetables, creamy sauces, gruyere cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
VS0323	Furmint	Furmint	2023	12.5%	Screw Cap	6x0.75lt	No	No	No	No