



## FURMINT

Ormoz, Slovenia

Verus

[www.verusvino.com](http://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
<b>White Wine</b>										
VS0323	Furmint	Furmint	2023	12.5%	Screw Cap	6X0.75lt	No	No	No	No