

FERVIN



FM VINA (FM WINES)

The FM WINES (FM VINA) brand combines simple and more towards entry level wines from FERVIN Estate. Typical Vipava valley wines with a lighter body and lively aromas. Easy drinking wines, intended for carefree enjoyment.



FM FURJA

Intensively fruity sparkling wine, suitable for everyday consumption, as an aperitif or accompaniment to light snacks. Produced from the Malvasia and Pergulin varieties according to special modified tank method - ancestral method.

WINE TECHNOLOGY: Hand-picked grapes. Destemming and immediate gentle pressing of the grapes. Fermentation in stainless steel tanks. Near to the end of primary fermentation, the wine was moved in a stainless steel pressure tanks. There was generated 6 bar of CO₂ overpressure. Filtered before bottling.

RECOMENDED TEMPERATURE: 6-8°C

VARIETY: 50% Malvasia Istriana, 50% Pergulin

ALCOHOL: 11.50 vol. % alk.

SUGAR LEVEL: Brut (10 g/l)

AGING POTENTIAL: Up to 3 years

WINE DISTRICT:

Wine-growing country Primorska, subregion Vipava Valley

HARVESTING: Hand-picked



FERVIN



FM BELO (FM WHITE)

A simple, fresh, drinkable Vipava Valley white blend from the varieties Riesling italico, Malvasia and Pergulin. The aroma is pleasant, reminiscent of apple, peach and dried apricot.

WINE TECHNOLOGY: Hand-picked grapes. Destemming and immediate gentle pressing of the grapes. Fermentation in stainless steel tanks.

RECOMENDED TEMPERATURE: 8-10°C

VARIETY: 50% Riesling Italico, 25% Malvasia Istriana, 25% Pergulin

ALCOHOL: 12.00 vol. % alk.

SUGAR LEVEL: Dry

AGING POTENTIAL: Up to 3 years

WINE DISTRICT:

Wine-growing country Primorska,
subregion Vipava Valley

HARVESTING: Hand-picked



FERVIN



FM ROSÉ

Typical Vipava Valley semi-dry rose, soft red colour from the Merlot and Cabernet Sauvignon variety. Distinctly fruity aromatic profile with perceptions of raspberries, cherries and strawberries. A very drinkable fresh wine balanced with a few grams of sugar. Definitely a wine that should not be missing at the party.

WINE TECHNOLOGY: Hand-picked grapes. Destemming and immediate gentle pressing of the grapes. Fermentation in stainless steel tanks. At the appropriate sugar level, the fermentation was stopped by cooling down and moving the wine in another tank.

RECOMENDED TEMPERATURE: 8-10°C

VARIETY: 85% Merlot, 15% Cabernet Sauvignon

ALCOHOL: 12.00 vol. % alk.

SUGAR LEVEL: Semi-dry (10 g/l)

AGING POTENTIAL: Up to 3 years

WINE DISTRICT:

Wine-growing country Primorska,
subregion Vipava Valley

HARVESTING: Hand-picked



FERVIN

FM RDEČE (FM RED)

A simple, fresh, drinkable Vipava Valley red blend from the varieties Cabernet sauvignon and Merlot. A wine of purple red colour, lighter body and more intense aroma, reminiscent of ripe cherries, raspberries and blackberries.

WINE TECHNOLOGY: Hand-picked grapes. Five-days maceration by fermentation at a controlled temperature. Punch downs three times a day. After pressing, 100% malolactic fermentation was done.

RECOMENDED TEMPERATURE: 14-16°C

VARIETY: 60% Cabernet sauvignon, 40% Merlot,

ALCOHOL: 12.00 vol. % alk.

SUGAR LEVEL: Dry

AGING POTENTIAL: Up to 4 years

WINE DISTRICT:

Wine-growing country Primorska,
subregion Vipava Valley

HARVESTING: Hand-picked



FERVIN

FM MUŠKAT

Yellow Muscat in its most beautiful image. Sweet wine of golden yellow color with intensely expressed varietal muscat aroma, which is upgraded in the mouth with a harmonious sweet taste. A great accompaniment to desserts.

WINE TECHNOLOGY: Hand-picked grapes. Destemming and 4 hours of cold maceration, followed by gentle pressing of the grapes. Fermentation in stainless steel tanks. At the appropriate sugar level, the fermentation was stopped by cooling down and moving the wine in another tank.

RECOMENDED TEMPERATURE: 10-12°C

VARIETY: 100% Moscato Giallo

ALCOHOL: 9.5 vol. % alk.

SUGAR LEVEL: Sweet (45 g/l)

AGING POTENTIAL: Up to 3 years

WINE DISTRICT:

Wine-growing country Primorska,
subregion Vipava Valley

HARVESTING: Hand-picked

