

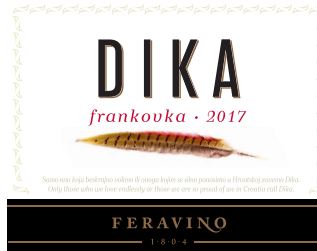
FERAVINO

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Slavonija - Croatia

Feravino is located in Feričanci, a small sub-region of Osijek-Baranja county in the continental wine growing region of Slavonija. Winemaking in this region goes back to the 13th century and was developed by Cistercian monks. Feravino's tradition of winemaking goes back to 1850 when their original cellar with a capacity of 1000hl was built. From the 18th century on, there have been several waves of migration into this region. At the beginning of the 20th century Croats from northern Dalmatia started settling in this area, bringing their knowledge of viticulture and combining it with the exciting traditions of the region. During that period, wine production and vineyard plantings grew dramatically and Feravino built a new cellar in 1962. Soon after Croatia won its independence from Yugoslavia, Feravino started on the path to privatization and operated as an independent company from 1996 to 2015, when it merged with a local agricultural company Osilovac, owned by head winemaker Marijan Knežević and his family.

Feravino currently owns and cultivates around 160ha of vineyards. The largest of which is about 104ha in the locality of Feričanci, it covers 5 different microclimates and elevation of 160-240 meters above sea level. The two main grape varieties in this region are Graševina for whites and Frankovka for reds. Graševina is also known as Welschriesling in Austria, Riesling Italico in Italy, and Olaszrizling in Hungary, however it is not related to the German Riesling. Frankovka is also known as Blaufränkisch in Germany and Austria and Kékfrankos in Hungary. They also grow Pinot Blanc, Chardonnay, Zweigelt, Syrah, Cabernet Sauvignon, Cabernet Franc and Merlot.



Dika Frankovka

Frankovka is a dark skinned red grape grown throughout central Europe which is resistant to cold but needs long and ideal sun exposure to ripen properly. The name is said to come from the name of Francia, a kingdom that held much of Europe's territory in the Middle Ages.

Vineyards are located at 236 m above sea level and were planted in 1978. Grapes are hand picked, destemmed and placed under cold maceration at 8°C for 48 hours. Fermentation and maceration were carried out in stainless steel for 10 days. After pressing, the end of alcoholic and malolactic fermentation was done in big wooden barrels of 3000-6000 L made of Slavonian and French oak barrels for 6 months.

Vivid ruby red color is characteristic for this varietal. Aromas of cherries and blackberries dominate the nose. The palate is fresh and lively, rounded out by a gentle touch of wood, showing the real character of Frankovka. The wine is served with cold starters and traditional stews.

Alcohol: 12.9 % vol.
Residual sugar: 1.5 g/l
Total acids: 5.6 g/l

