

WINERY FRUSKOGORJE

In Fruskogorje Winery, fine wine connoisseurs can indulge in autochthonous wines not found anywhere else (Sila, Neoplanta, Probus, Portuguizer, Bermet (red and white) as well as in many renowned wines (Italian and Rhine Riesling, Sauvignon Blanc, Traminac, Pinot Grigio, Franc, Cabernet Sauvignon, Merlot, Cabernet Franc, etc.). In addition to **90** wine varieties, there are also excellent brandies on offer.

WHITE

Italian Riesling (Rizling talijanski) - this is the most common variety grown in Fruška gora vineyards. Italian Riesling or “talijanski rizling” as it is called locally is the most common dry wine, rarely semi-dry or semi-sweet. The color of Riesling is green to yellow. It has a clear aroma and balanced, graceful and fresh flavor with characteristic bitter tinges. On average, it has 12.5 % of alcohol and 5.9 g/l of overall acid count.

Traminac - this variety originates from Northern Italy. Traminac is a superb high-quality wine. It comes as dry, semi-dry or semi-sweet with intense aroma. The color of wine is yellow to green, with a characteristic aroma, intense and sophisticated. Traminac is held in high regard both in our country and elsewhere in the world.

Župljanka – a variety created by blending Prokupac and Red Burgundy (by Professor Dragoslav Milosavljević). Župljanka wine is of high quality, yellow to green color, with beautiful and pleasant aroma. Due to a high acid content it sometimes has a crisp albeit refreshing bouquet.

Neoplanta – this grape variety was named after the Latin name of Novi Sad. It was created by Professor Dragoslav Milosavljević, by blending Smederevka and Traminac. This is a high-quality wine with rich, full-bodied flavor and intense and sophisticated scent. Dessert wines made of this variety can be very attractive.

Slankamenka – is a new variety of table wines originating from the Balkans. It is smooth and light, of yellowish color with red undertones. It is neutral on the palate and delicately scented.

Sila - is a cross between Kevidinka and Chardonnay. It has been recognized in 1988. Its name is a combination of the initial letters of its creator Sima Lazić. So far, it has been widely

cultivated in the vineyards of Fruška gora. This is a light wine with balanced and delicate pleasant Chardonnay aroma.

Sauvignon – this variety of Fruška gora wine also goes by the name of Muscat silvanac. It has been grown on Fruška gora for forty years now. Sauvignon variety is very good for dessert wines production. This wine is of invariably high quality, color yellow to green, full-bodied and rich with a characteristic sophisticated and pleasant aroma and flavor. It may be fairly strong, with up to 13 per cent alcohol content.

RED

Cabernet Sauvignon – this variety originates from France and is often called “The King of Red Wines”. This is a high-quality wine with characteristic sharp scent, of intensive red color and full fruity flavor.

Cabernet Franc - the origin of this outstanding and important wine grape variety goes far back in the history of wine-making traditions way back to the ancient Rome. Cabernet Franc usually has a fruity flavor with distinct floral bouquet, with less tannin and a low acid content. Cabernet Franc aroma vary in style according to the region of origin and winemaker’s treatment.

Merlot – its name originates from the French „merle“ which means „a young blackbird“ probably to do with a beautiful dark blue grape color. Merlot variety has many variations in terms of aroma and taste. Maturity is of crucial importance for this wine. Due to its natural low acid content and generally less astringent flavor, it leaves you with a rich after-taste.

Probus - a cross between Skadarka and Cabernet Sauvignon grape. It has been recognized in 1983. It owes its name to Roman Probus who revived vine-growing traditions in Fruška Gora in the third century A.D. So far, it is cultivated only on Fruška gora. Probus wine has intense color and rich balanced flavor with pleasant scent.

BERMET

The only original dessert wine - Bermet, can be found in Serbia in the wine cellars of Fruška gora, mostly in Sremski Karlovci. This is sweet, fragrant, aromatic, Italian vermouth-like wine produced by different wine-making techniques, by macerating more than 20 herbs and spices. Bermet can be served cold as digestif or at room temperature as dessert wine with coffee and cookies. After several decades, Bermet is again being grown in Sremski Karlovci - white and

red. This wine from Karlovac used to be served on the Austrian court and was well-liked by Marie Therese of Austria.

No Bermet maker is willing to disclose the recipe for this wine which is closely guarded as a family secret. This alone proves that its production requires exceptional wine-making skills to acquire required aromatic flavor.