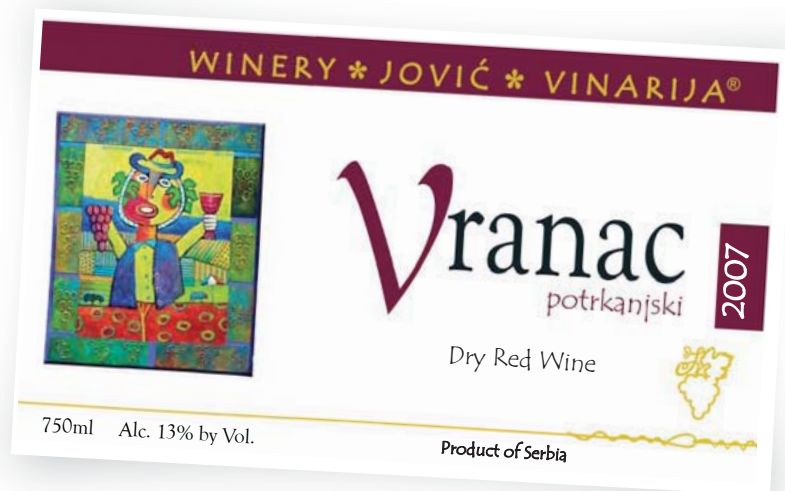


# VRANAC

## Dry Red Wine



### Wine description:

Jović Vranac is a dry, full-bodied red wine, made of the indigenous varietal Vranac. The Serbian translation of Vranac is "Black Stallion" and this wine lives up to its name. Deep dark ruby in color with a medley of Maraschino, Bing and wild cherry fruit on the nose and palate, robust and concentrated body with ripe tannins and lively acidity and a long generous finish. This harmonious wine simply makes your senses dance while you drink it.

This wine is a meat lovers wine and can be served with most meat dishes roasted or grilled or simply by itself.

### Technical data:

Production: 2,750 cs  
Varietal: 95% Vranac

### Vineyard

Acres: 14 acres  
Elevation: 1,050-1,150ft  
Exposure: Southern  
Composition: Vertisols/clay soils

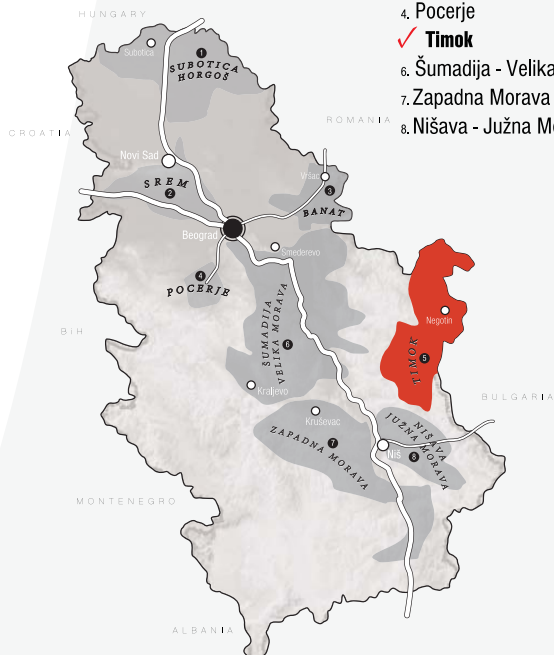
### Vinification

Winemaker: Sasha Jovic  
Fermentation: Open top stainless steel fermenters pumping over cap  
Yeasts: Commercial

### Maturation

Barrels: Barriques 80% French Oak, 20% Serbian Oak  
Period: 13-18 months  
Wine purification: Fine with Bentonite, albumin and PPM

1. Subotica - Horgoš
2. Srem
3. Banat
4. Pocerje
- ✓ 5. Timok
6. Šumadija - Velika Morava
7. Zapadna Morava
8. Nišava - Južna Morava



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