

Marjan Simčič

Slovenia - Zegla - Dobrovo



CHARDONNAY CRU SELECTION GORIŠKA BRDA

100% Chardonnay

Production area: Brda - Slovenia

Terrain: interamente calcareo e marnoso

Harvest: manual

Vinification: Fermentation in contact with grape skins (maceration) for 4 days in 3,000-liter conical oak barrels, without selected yeasts. Soft pressing with pneumatic press

Refinement: 21 months in 3,000-liter oak barrels. At least 4 months of bottle aging

Color: giallo intenso con riflessi dorati

Fragrance: hints of oak finely integrated

Flavor: Spicy, full-bodied, with incredible freshness

Alcoholic Grade: 13.5% vol



Ownership/Founders Simčič Family / Josef Simčič

Start of Activity 1860

Vitiviniculture Certified organic

Hectares 24

Bottles produced 130.000

In 1860, Anton Simčič bought a farm in Medana and started grape growing and wine production. Since then, five generations of the Simčič family have devoted themselves to wine growing with passion. Marjan Simčič, who has been at the helm of the Domaine since 1988, has raised production to levels of excellence, putting Brda on the international wine map. The family owns 14 hectares of vineyards in Slovenia (Brda) and 10 in Italy (Collio), lands historically suited to viticulture, classified by Emperor Joseph II. Marjan has conducted extensive research on the vineyards, analysing the soil and microclimatic conditions to identify the most promising areas. These studies led to the creation of the prestigious OPOKA CRU line in 2008, which expresses the unique character of the Opoka soil. Sustainability is a core value for the Simčič family: the vineyards are organically cultivated and the work is mainly done by hand. They produce premium wines in five lines: the Brda Classic, the CRU selection wines, the exclusive Opoka CRU, the sweet Leonardo Passito and the new Numerals line. Thanks to controlled yields and attention to every detail, their wines reflect the excellence of the terroir of origin.