

# Marjan Simčič

Slovenia - Zegla - Dobrovo



**Ownership/Founders** Simčič Family / Josef Simčič

**Start of Activity** 1860

**Vitiviniculture** Certified organic

**Hectares** 24

**Bottles produced** 130.000

## 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:** deep yellow with golden highlights

**Fragrance:** hints of oak finely integrated

**Flavor:** Spicy, full-bodied, with incredible freshness

**Alcoholic Grade:** 13.5% vol



In 1860, Anton Simčič purchased a farm in Medana and began cultivating vines and producing wine. Since then, five generations of the Simčič family have devoted themselves passionately to viticulture. Marjan Simčič, who has been at the helm of the Domaine since 1988, has raised production to levels of excellence, putting Brda – with its 1,800 hectares of vineyards – on the international wine map. The family owns 14 hectares in Slovenia (Brda) and 10 in Italy (Collio), lands historically suited to viticulture, as 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 classic 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 their terroir of origin.