

# 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 OPOKA JORDANO  
CRU GORIŠKA BRDA

**100% Chardonnay**

**Production area:** Brda - Slovenia

**Terrain:** interamente calcareo e marnoso

**Harvest:** Manual selected in 15 kg cassettes

**Vinification:** Fermentation in contact with grape skins (maceration) for 4 days in 3,000-liter conical oak barrels (vats); no selected yeasts. Soft pressing with pneumatic pressure

**Refinement:** 23 months in 2,500-liter oak barrel, then at least 2 months in bottle

**Color:** oro intenso, quasi ambrato, con riflessi minerali

**Fragrance:** flavors of dried fruits, honey, bread and melted butter

**Flavor:** the glass immediately manages to develop its goodness, underscored by a slight vanilla presence. Almost savory taste, persistence, with a crescendo finish

**Alcoholic Grade:** 14% vol



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.