

Marjan Simčič

Slovenia - Zegla - Dobrovo







Ownership/Founders Simčič Family / Josef Simčič Start of Activity 1860 Vitiviniculture Certified organic Hectares 24 Bottles produced 130.000

LEONARDO RIBOLLA GORIŠKA BRDA

100% Ribolla Gialla

Production area: Brda - Slovenia **Terrain:** interamente calcareo e marnoso

Harvest: By hand in wooden crates, selection of the very ripe

clusters

Vinification: drying of grapes for 6 months; pressing with manual hydraulic press, alcoholic fermentation in 225-liter

barrels

Refinement: In 225-liter oak barrels (barriques) for at least 48

months

Color: estremamente complesso, difficilmente descrivibile a

parole

Fragrance: fine aroma typical of Ribolla growing slowly into the smells of vanilla, honey, dried fruit (apricot, fig), light lemon

blossom, orange peel, light tobacco

Flavor: the first impression in the mouth is always silky, excellent. The harmony between sugars and acids gives the

wine sweetness and freshness simultaneously

Alcoholic Grade: 12% 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.