

Marjan Simčič

Slovenia - Zegla - Dobrovo



Ownership/Founders Simčič Family / Josef Simčič

Start of Activity 1860

Vitiviniculture Traditional / Organic

Hectares 18

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: Extremely complex, difficult to describe in words

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 1988 Marjan Simčič, together with his wife Valerija, took the reins of the family business, the origins of which date back to 1860, and immediately worked to create a new and modern winery, with the aim to produce high quality wines. The 18 hectares of owned vineyards (some of which are more than 55 years old), are located in the area of Collio Goriziano, on the boundary between Italy and Slovenia, an area that offers perfect climatic conditions for the viticulture thanks to the warm sea air coming from the Friuli plain and a shield against the cold mountain air given by the Julian Alps and the Ternova plateau. The terroir of this area is characterized by thick layers of marl and sandstone, ideal to produce great quality wines: Marjan produces three lines of wine, the classics made from the youngest vines; the Selection, which is made with the best bunches harvested from the oldest vines, and finally, Opoka wines, which fully represents the Brda region, only produced in the best vintages and in limited quantities, place on the market after maturing from 22 to 36 months in barrels made from the best wood, and after being decanted and bottled with a single decantation procedure, without being filtered.