

Marjan Simčič

Slovenia - Zegla - Dobrovo



MERLOT CRU SELECTION GORIŠKA BRDA

100% Merlot

Production area: Berič and Malno, Brda - Slovenia

Terrain: interamente calcareo e marnoso

Harvest: manual - bunch selection

Vinification: Spontaneous fermentation skin contact (maceration) for 21 days in 5,000-l stainless steel tank (fermenter), soft pressing with pneumatic press

Refinement: Up to 42 months in 225-liter classic French oak barrels (barriques); at least 6 months in bottle

Color: rosso rubino

Fragrance: scents of dark berries

Flavor: Elegant structure with pleasant freshness, harmonious and long development with a prolonged finish

Alcoholic Grade: 14.5% vol.

MARJAN SIMČIČ®

DOMAINE



EST.

1860

Ceglo

BRDA



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.