

# Marjan Simčič

Slovenia - Zegla - Dobrovo



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

**Start of Activity** 1860

**Vitiviniculture** Certified organic

**Hectares** 24

**Bottles produced** 130.000

## PINOT NOIR CRU SELECTION GORIŠKA BRDA

**100% Pinot Noir**

**Production area:** Brda - Slovenia

**Terrain:** interamente calcareo e marnoso

**Harvest:** manual - bunch selection

**Vinification:** Skin contact fermentation (maceration) for 14 days in 5,000 stainless steel tanks without the addition of selected yeasts. Soft pressing with pneumatic press

**Refinement:** 29 months in 225-liter classic French oak barrels (barriques), up to 30% new barrels and at least 2 months in bottle

**Color:** rosso rubino lievemente trasparente con sfumature arancioni

**Fragrance:** complex with hints of ripe cherries and cherries in spirit, evolving into a faint note of orange peel

**Flavor:** ripe fruit, with a slight minty aroma on the finish. Balanced and pleasantly smooth, with a well-developed body, a long and complex persistence accompanies this wine

**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.