

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 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.