

Marjan Simčič

Slovenia - Zegla - Dobrovo



Ownership/Founders Simčič Family / Josef Simčič

Start of Activity 1860

Vitiviniculture Certified organic

Hectares 24

Bottles produced 130.000

RIBOLLA OPOKA MEDANA JAMA CRU GORIŠKA BRDA

100% Ribolla Gialla

Production area: Brda - Slovenia

Terrain: interamente calcareo e marnoso

Harvest: Manual selected in 15 kg cassettes

Vinification: Skin-contact fermentation (maceration) for 16 days in 1,000-liter egg-shaped concrete barrels without the addition of selected yeasts. Soft pressing with pneumatic press

Refinement: 12 months in 1,000-liter egg-shaped concrete barrels and 10 months in 500-liter oak barrels (tone), then at least 2 months in bottle

Color: deep gold, mineral reflections, clear

Fragrance: pleasant mineral note

Flavor: fresh, with a good balance between alcohol and acidity that heralds its longevity. Persistent and very complex aroma and taste, tending toward ripe grapes

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.