

Marjan Simčič

Slovenia - Zegla - Dobrovo



Ownership/Founders Simčič Family / Josef Simčič

Start of Activity 1860

Vitiviniculture Traditional / Organic

Hectares 18

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 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.