

# 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:** oro intenso, riflessi minerali, limpido

**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 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.