Marjan Simčič

Slovenia - Zegla - Dobrovo



SAUVIGNON VERT CLASSIC GORIŠKA BRDA

100% Sauvignon Vert

Production area: Brda - Slovenia
Terrain: interamente calcareo e marnoso
Harvest: manual
Vinification: Maceration up to 24 hours, fermentation with natural yeasts from propia grapes, in stainless steel tank
Refinement: In steel for at least 6 months on lees, at least one month in bottle
Color: deep yellow with golden highlights
Fragrance: Complex scent ranging from notes of balsamic herbs to almond
Flavor: Rich aromas due to the harvest of slightly overripe grapes
Alcoholic Grade: 13.5% vol

MARJAN SIMČIČ®
DOMAINE
EST. 1860
Ceglo
BRDA



Ownership/Founders Simčič Family / Josef Simčič
Start of Activity 1860
Vitiviniculture Certified organic
Hectares 24
Bottles produced 130.000

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.