

Marjan Simčič

Slovenia - Zegla - Dobrovo



Ownership/Founders Simčič Family / Josef Simčič

Start of Activity 1860

Vitiviniculture Certified organic

Hectares 24

Bottles produced 130.000

SAUVIGNON VERT OPOKA RONC ZEGLA GORIŠKA BRDA

100% Sauvignon Vert

Production area: Ronc Zegla vineyard, Brda - Slovenia

Terrain: interamente calcareo e marnoso

Harvest: manual

Vinification: Spontaneous fermentation in contact with the skins (maceration) for 2 days in 2,500-liter truncated oak vats. Soft pressing with pneumatic press

Refinement: 23 months in 2,500-liter oak barrel; at least one month in bottle

Color: golden yellow

Fragrance: Delicate and balanced aromas evoking notes of spices, wild flowers and ripe green apples

Flavor: mineral freshness and a body as elegant as it is vibrant

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.