

Marjan Simčič

Slovenia - Zegla - Dobrovo





BRDA

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

TEODOR BELO CRU SELECTION GORIŠKA BRDA

60% Ribolla, 20% Sauvignonasse, 20% Pinot Grigio

Production area: Brda - Slovenia **Terrain:** interamente calcareo e marnoso **Harvest:** manual - bunch selection

Vinification: Ribolla: fermentation in contact with grape skins (maceration) for 6 days in 3,000-liter conical oak barrels; no selected yeasts. Sauvignonasse and Pinot Grigio: fermentation in contact with grape skins (maceration) for 2 days in 2,500-liter

stainless steel tanks; no selected yeasts

Refinement: separation according to the different varieties; Ribolla: 23 months in large oak barrels (vat); Sauvignonasse and Pinot Grigio: 23 months in 500-liter oak barrels (tone). The wine

is blended before bottling

Color: deep yellow with golden highlights

Fragrance: elegant, fruity, with notes of butter and bread

Flavor: Full-bodied, with a long persistence

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.