

MARJAN SIMČIČ LEONARDO PASSITO

Ribolla grapes from the Medana Jama Cru. Fully ripe grapes are hand-harvested at the beginning of October; air drying in wood cases until April - Passito.

After drying, the grapes are pressed with fermentation occurring in 225L oak barriques.

Matured at least 42 months in 225L oak barrels and 12 months in 225L French oak barrels. Aged in bottle at least 2 months.



