

Domaine Marjan Simčič

Pinot Grigio Brda Classic



Vineyards: Zegla, Rusic / Italy; Plešivo / Slovenia

Hand-harvested in the first half of September.

Vinification: Up to 24 hours of maceration, fermentation starts spontaneously with grapes' natural yeasts in stainless steel tanks.

Maturation: 6 months on the lees in stainless steel tanks.

Maturation in the bottle: at least a month.

Grape varieties : Pinot Grigio .

Altitude : 120m - 250m ASL

Vineyard age : 16-36 years old

Exposure : South-East

Soil : Marl, clay, limestone

Alcohol : 14%

Acidity : 5.1 g/l

Tasting notes :

Eye-catching pale pink wine with a hint of salmon, which expresses the natural color of the pink or "grigio" skins of the grape variety. The bouquet is delicate with aromas of poached pear and a touch of wild raspberry. There's good fruit concentration, with hints of red apple and poached strawberry. At the same time, the rounded texture is supported by smooth, supple acidity and a long mineral finish — authentic Pinot Grigio with real character. Food matching ideas: Cold fish starters to spring-summer kinds of pasta. It is excellent with seafood dishes and mildly spicy Asian, Thai, and modern Japanese cuisine.

Press Notes

James Suckling

2023	90 points
2022	92 points
2020	94 points



Organic

