

Domaine Marjan Simčič

*Ribolla Brda Classic*



Ribolla is a native Slovenian variety (in Italy it is known as Ribolla Gialla), which is known for giving the best results in the Brda region. It grows best on Brda marl soil (Opoka) under the influence of the cool winds from the Julian Alps and the mild Mediterranean climate.

Vineyards: Medano, Jordano

Hand-harvested at the end of September.

Vinification: 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 : Ribolla

Altitude : 200m - 250m ASL

Vineyard age : 5-31 years old

Exposure : North-West, East

Soil : Marl, slate, and sandstone (Opoka)

Alcohol : 13%

Acidity : 5.1 g/l

Tasting notes :

A bright pale straw-yellow wine with light gold accents. Clean and bright with good weight though still with a lightness of touch, with generous poached pear notes and a touch of acacia and wild marjoram. It's completed by fine acidity and a little complexity and salinity on the finish. Harmonious and drinkable introduction to the Ribolla grape from the Brda hills.

Press Notes

James Suckling

2022

90 points



Organic

