

Domaine Marjan Simčič

*Pinot Grigio Ramato Cru Selection*



Vineyard: Ronc di Zegla Cru (IT)

Hand-harvested at the end of August

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 4-day maceration process in 2,500 conical shaped oak barrels (tino).; Softly pressed with pneumatic pressure.

Maturation: 12 months in 2,500 Litre conical oak barrels (tino) on the lees.

Maturation in the bottle: at least 4 months.

Grape varieties : Pinot Grigio

Altitude : 250m ASL

Vineyard age : 45-year-old-vines

Exposure : South-East

Alcohol : 14%

Tasting notes :

An authentic copper-toned, pale pink wine that reflects the natural color of this grape. The bouquet is inviting, with aromas of red apple, wild raspberry, and a hint of cardamom spice. This is nicely rounded in the mouth but has vibrant, juicy red apple notes supported by a fine finish and a touch of mineral grip. This shows the finely judged balance and elegant complexity of four days of skin maceration yet without any heaviness. Food matching ideas: Due to its elegant, complex body, this wine will pair well with various dishes - from cold starters to spring-summer pasta. It is excellent with seafood dishes and not too spicy Asian, Thai, and modern Japanese cuisine.

Press Notes

James Suckling

2021

95 points

AG Vinous

2021

92 points



Organic

