

## 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

**Soil** Marl, clay, limestone

**Alcohol** 14%

#### 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.

## 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

**Soil** Marl, clay, limestone

**Alcohol** 14%

#### 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.

## Banville

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## 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

**Soil** Marl, clay, limestone

**Alcohol** 14%

#### 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

## Banville

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## 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

**Soil** Marl, clay, limestone

**Alcohol** 14%

#### 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