

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.



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