

Domaine Marjan Simčič

Ribolla Cru Selection

Vineyards: Medano - Jama, Jordano
Hand-harvested at the end of
September.

Vinification: Fermentation starts
spontaneously in contact with skins of
berries over a 4-day maceration
process in 4,000 Litre conical-shaped
oak barrels (tino); Softly pressed with
pneumatic pressure.

Maturation: 18 months in 2,500 Litre
conical oak barrels (tino) on the lees.
Maturation in the bottle: at least 4
months.



Grape varieties Ribolla

Altitude 200m - 250m ASL

Soil Marl, slate and sandstone
(Opoka)

Alcohol 13%

Tasting notes

A bright antique gold wine. Complex and inviting on the nose with baked apples, bitter orange zest and Mediterranean herbs. The palate is sapid with salty, saline grip, gently recognizable orange notes, tangerine zest and peach fruit. Notable elegant structure offers excellent complexity, vibrancy, mouth-watering acidity, and a lingering finish. Mineral and very drinkable wine. A long life ahead of it too. Food matching ideas: wild mushroom dishes, walnut-stuffed eggplant, pumpkin ravioli, main dishes with truffles, grilled fish, poultry, and grilled meat.

Banville

Wine Merchants

www.banvillewine.com

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