

## 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

**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.

## 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

**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.

## Banville

Wine Merchants

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

## 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

**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.

## Banville

Wine Merchants

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

## 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

**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.