

Domaine Marjan Simčič

Sauvignon Vert Opoka Ronc Zegla Cru

Vineyard: Ronc Zegla Cru
Hand-harvested during the second half of September.
Vinification: Fermentation starts spontaneously in contact with skins of berries over a 2-day maceration process in 2,500 Litre conical-shaped oak barrels (tino).; Softly pressed with pneumatic pressure.
Maturation: 23 months in 2,500 Litre conical oak barrels (tino).
Maturation in the bottle: at least 12 months.



Grape varieties Sauvignon Vert (Friulano)

Altitude 150m ASL

Soil Marl, slate, sandstone (flysch or Opoka)

Alcohol 13.5%

Tasting notes

A golden-yellow color with a gentle greenish undertone. A perfectly timed harvest captures the healthiness and phenolic ripeness of the grapes, giving the wine an elegant vibrant body next to its mineral freshness, rich yet not overwhelming herbal accents, and a lasting finish. When the wine rests in the glass, it develops subtle hints of dry herbs, dry field flowers, and ripe green apples. The palate boasts a refined elegance underscored by a pleasant minerality, with a characteristically gentle lingering finish of ripe almonds. Food matching ideas: Sauvignon Vert is a wine fit for gastronomy, as it presents a broad range of excellent pairings. It goes well with most types of vegetable starters, matching perfectly with asparagus dishes, avocado crème based combinations, and light spring salads with dressings; vegetable pasta and risotto; omelets with artichokes or various herbs; you can also pair it with cold seafood appetizers; fried vegetables; meat medallions, stuffed poultry. ... An ideal match for sushi or mildly spicy Asian cuisine.

Banville

Wine Merchants

www.banvillewine.com

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