Domaine Marjan Sim?i?

Leonardo Passito

Vineyard: Medana Jama Cru
Hand-harvested bunches carefully
selected from fully ripe grapes at the
beginning of October; air drying in
wood cases until April (passito).
Vinification: After six months of drying,
the grapes are pressed with a manual
hydraulic wine press; fermentation in
225 Litre oak barrels (barriques)
Maturation: at least 42 months in
225-litre French oak barrels (barrique)
Maturation in the bottle: at least 42
months in 225-liter oak barrels. Bottled
without fining or filtration.



Grape varieties Ribolla

Altitude 200m - 250m ASL

Soil Marl, slate, and sandstone (Opoka)

Alcohol 13.5%

Tasting notes

A simply gorgeous and unique wine from passito Ribolla grapes. It's glowing, tawny amber with an inviting complex nose that expresses dates, coffee, toffee, and raisins. To taste, there's the lovely intensity with incredible flavor, silky and luscious texture, succulent orange zest, sultana, dried apricot, and fig, supported by beautiful acidity and an incredibly long finish. Food matching ideas: We recommend it with caramel desserts, walnuts, chocolate or dried fruit, Slovenian Potica, blue cheese, Tête de Moine cheese, or alone as a glass of wine while relaxing, maybe with a good cigar.



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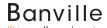
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