

Domaine Marjan Simčič

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.

Banville

Wine Merchants

www.banvillewine.com

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