

Domaine Marjan Sim?i?

Numerals One

Vinified separately: Sauvignon Vert: Spontaneous fermentation in contact with skins of berries (maceration) for one month in a terracotta egg-shaped 500 Litre barrel. Ribolla: Spontaneous fermentation in contact with skins of berries (maceration) for 18 days in a concrete egg

Both are softly pressed with pneumatic pressure.

Maturation: Sauvignon Vert: the first year in a terracotta egg-shaped 500l barrel. The second year in 500 tono oak barrel. Ribolla: the first year in concrete egg, the second year in 500 tono oak barrel.

Blended 2 months before bottling.

Maturation in bottle: 18 months

Grape varieties 80% Sauvignon Vert, 20% Ribolla

Soil Marl, slate, sandstone (flysch or Opoka)

Alcohol 13%

Tasting notes

Laced with subtle notes of honey and minerals, this wine boasts a medium body with an elegant structure. The refined flavors are accentuated by the faintest hints of cloves and spices towards the finish. This wine goes well with most types of vegetable starters, matching perfectly with flavorful pasta and risotto; you can also pair it with cold seafood appetizers; fried vegetables; meat medallions, and stuffed poultry. It is an ideal match for sushi or mildly spicy Asian cuisine.

Banville

Wine Merchants

www.banvillewine.com



Domaine Marjan Sim?i?

Numerals One

Vinified separately: Sauvignon Vert: Spontaneous fermentation in contact with skins of berries (maceration) for one month in a terracotta egg-shaped 500 Litre barrel. Ribolla: Spontaneous fermentation in contact with skins of berries (maceration) for 18 days in a concrete egg

Both are softly pressed with pneumatic pressure.

Maturation: Sauvignon Vert: the first year in a terracotta egg-shaped 500l barrel. The second year in 500 tono oak barrel. Ribolla: the first year in concrete egg, the second year in 500 tono oak barrel.

Blended 2 months before bottling.

Maturation in bottle: 18 months

Grape varieties 80% Sauvignon Vert, 20% Ribolla

Soil Marl, slate, sandstone (flysch or Opoka)

Alcohol 13%

Tasting notes

Laced with subtle notes of honey and minerals, this wine boasts a medium body with an elegant structure. The refined flavors are accentuated by the faintest hints of cloves and spices towards the finish. This wine goes well with most types of vegetable starters, matching perfectly with flavorful pasta and risotto; you can also pair it with cold seafood appetizers; fried vegetables; meat medallions, and stuffed poultry. It is an ideal match for sushi or mildly spicy Asian cuisine.

Banville

Wine Merchants

www.banvillewine.com



Domaine Marjan Sim?i?

Numerals One

Vinified separately: Sauvignon Vert: Spontaneous fermentation in contact with skins of berries (maceration) for one month in a terracotta egg-shaped 500 Litre barrel. Ribolla: Spontaneous fermentation in contact with skins of berries (maceration) for 18 days in a concrete egg

Both are softly pressed with pneumatic pressure.

Maturation: Sauvignon Vert: the first year in a terracotta egg-shaped 500l barrel. The second year in 500 tono oak barrel. Ribolla: the first year in concrete egg, the second year in 500 tono oak barrel.

Blended 2 months before bottling.

Maturation in bottle: 18 months

Grape varieties 80% Sauvignon Vert, 20% Ribolla



Domaine Marjan Sim?i?

Numerals One

Vinified separately: Sauvignon Vert: Spontaneous fermentation in contact with skins of berries (maceration) for one month in a terracotta egg-shaped 500 Litre barrel. Ribolla: Spontaneous fermentation in contact with skins of berries (maceration) for 18 days in a concrete egg

Both are softly pressed with pneumatic pressure.

Maturation: Sauvignon Vert: the first year in a terracotta egg-shaped 500l barrel. The second year in 500 tono oak barrel. Ribolla: the first year in concrete egg, the second year in 500 tono oak barrel.

Blended 2 months before bottling.

Maturation in bottle: 18 months

Grape varieties 80% Sauvignon Vert, 20% Ribolla

