



Marjan Simcic Pinot Grigio classic 2024

The wines from the Klassik series by Marjan Simcic are pure, terroir-driven expressions of the grapes with which they are made. In order to let both the character of the grape and that of the terroir of Goriska Brda speak, the wines are hand-picked, spontaneously fermented and finally matured 'sur lies' for 6 to 8 months. The result is characterful, terroir-driven wines.

Golden yellow colored wine. Full, intense and complex interpretation of the grape. Floral aromas, apricots, melons and a light spiciness. Full, long finish. This rich wine is extremely suitable for lovers of the better pinot gris, and can mature up to 8 years in your cellar. Although this wine is already particularly tasty now.

14.88 €

Winery	Marjan Simcic
Country - Region	Slovenia, Goriska Brda
Winestyle	White: complex & full bodied
Grape Variety	Pinot Gris/Pinot Grigio
Viticulture	Conversion Bio
Winemaking	Hand-picked, spontaneous fermentation, 12h maceration
Maturation	9 months on the lees in stainless steel
Drinking window	2024-2028
Gastronomy	Zomaar, charcuterie, gevogelte,...
Volume (cl.)	75.0
Alcohol percentage	14.0