



Marjan Simcic Ribolla 2023

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.

This Ribolla is a refined, mineral interpretation. Expect tones of citrus, especially lime and grapefruit, green apple and a hint of white fruit. Elegance is key.

14.88 €

Winery	Marjan Simcic
Country - Region	Slovenia, Goriska Brda
Winestyle	White: complex & mineral
Grape Variety	Rebula (Ribolla Gialla)
Viticulture	Conversion Bio
Winemaking	Hand-picked, spontaneous fermentation, 12h maceration
Maturation	9 months on the lees in stainless steel
Drinking window	2024-2030
Gastronomy	Fish dishes of all kinds, also grilled
Volume (cl.)	75.0
Alcohol percentage	13.0