

# Marjan Simcic Leonardo 2011



For this noble sweet wine, made according to the passito method, the late harvested grapes are dried for 7-9 months before pressing. In this way, the grapes lose 90% of their water and the sugars, acids and flavours are concentrated. After this drying period, the grapes are pressed and fermented. Then follows another 2 years of maturation in oak barrels. You can already imagine that this is a glass for the true connoisseur.

This passito wine can be kept for up to 20 years and is said to be at its best about 15 years after the harvest.

**31.61 €** ~~42.15 €~~

Winery	Marjan Simcic
Country - Region	Slovenia, Goriska Brda
Winestyle	Sweet
Grape Variety	Rebula (Ribolla Gialla)
Viticulture	Conversion Bio
Winemaking	Hand-picked, passito method (grapes are dried for 9 months before pressing)
Maturation	2 years in 225l barrels
Drinking window	2024-2031
Gastronomy	Desserts, cheeses
Volume (cl.)	37.5
Alcohol percentage	12.5