



# Marjan Simcic Sauvignon Vert 2025

The wines from the classic 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 +-9 months. The result is characterful, terroir-driven wines.

This Sauvignon Vert (also Sauvignonasse) used to be called tokaj friulano. The wine region of the same name in Hungary did not like that so much; hence now Sauvignon Vert. Expect a full, rich & mineral wine with floral, fruity and spicy notes.

15.70 €

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|--------------------|---|
| Winery             | Marjan Simcic   |
| Country - Region   | Slovenia, Goriska Brda                                |
| Winestyle          | White: complex & mineral                              |
| Grape Variety      | Zweigelt, Blaufrankisch & Syrah                       |
| Viticulture        | Conversion Bio  |
| Winemaking         | Hand-picked, spontaneous fermentation, 12h maceration |
| Maturation         | 9 months on the lees in stainless steel               |
| Drinking window    | 2024-2028   |
| Gastronomy         | Fish dishes of all kinds, also grilled                |
| Volume (cl.)       | 75.0  |
| Alcohol percentage | 13.0  |