



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.

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