



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 €

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