



Edi Simcic Beli Pinot

(BAY-lee PEE-noh)

From master-winemaker Aleks Simcic, son of the incomparable Edi, comes this extraordinary Beli Pinot (Pinot Blanc) made from 20 to 30 year-old German clones. It is bursting with anise, ginger, and pink grapefruit aromas. Medium body, clear acidity, mineral structure, with honeyed white peach and Acacia blossom aromas emanate from an expansive, medium length finish. Aged just under one year in French oak, it is lively, brisk, and clean, with exceptional bright tones that belie its oak treatment.



LOCATION

Goriška Brda, Slovenia.
(Town of Vipolže)
7.5 hectares. 90-160 meters.



SOIL

Ponca.



ESTATE

Edi Simcic.
(AY-dee SEEM-chitch)



VINE

Double-Cane Guyot. Single-Cane Cordon.
5,500-7,500 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

Edi & Aleks Simcic.
(AY-dee SEEM-chitch)
(AHL-eks SEEM-chitch)



VINIFICATION

Fermentation for three hours with contact
on the skins at an ambient temperature.



VARIETALS

100% Pinot Blanc.



BARREL

2nd and 3rd passage French oak.



RESIDUAL SUGAR

2.2 grams per liter.



MATURATION

11 months in the barrel.
7 months in the bottle.



ACIDITY

4.8 grams per liter.



VINTAGE PRODUCTION

110 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Grilled prawns, sea bass,
and summertime vegetable pasta.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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