



# Edi Simcic Chardonnay Riserva

(SHAR-doh-nay ree-ZAYR-vah)

One of the finest Chardonnays produced anywhere in the world, this classic from Simcic offers a profound array of sweet cream, peaches, citrus, and honeycomb with a full, lush volume in the mouth. Most wineries ferment in steel, then pass through oak, giving the wine barbed edges and an inelegant balance; but Simcic ferments his wine in the barrel, which offers soft, velvety tannins that are confident and generous.



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

Fermented in wooden barrels.



VARIETALS

100% Chardonnay.



BARREL

1st, 2nd, and 3rd passage French oak.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

11 months in the barrel.  
6 months in the bottle.



ACIDITY

4.9 grams per liter.



VINTAGE PRODUCTION

300 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Roast chicken with olive oil and  
fresh herbs, fresh Kumamoto oysters,  
and Gruyere.



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

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