



Edi Simcic Duet

(doo-EHT)

Edi Simcic calls his wines “controversial.” Funny for a man whose smile puts one completely at ease. But just over the Italian border, in the nature-blessed zone of Goriška Brda, Slovenia, Simcic is turning traditional heads with his stunningly bold wines. His Duet is pure Simcic: bold, stirring, compelling. Its richness is like a restaurant-only dessert: chocolate, cherries, cheesecake, and coffee. It’s silky tannins underscore a lush, ripe, fruit-full body that goes on and on, and will improve for 20 years.



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

15 days with ambient temperature,
and frequent submersion of the skins,
and open air repassings.



VARIETALS

80% Merlot,
10% Cabernet Sauvignon,
10% Cabernet Franc.



BARREL

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



RESIDUAL SUGAR

1.6 grams per liter.



MATURATION

36 months in the barrel.
4 months in the bottle.



ACIDITY

5.6 grams per liter.



VINTAGE PRODUCTION

300 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Pork roast, Steak Florentine,
and wild mushroom risotto.



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

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