



Edi Simcic Rebula Riserva

(RAY-boo-lah ree-ZAYR-vah)

Virtually unknown in the U.S., the Rebula varietal is one of the oldest grapes from the Goriška Brda area, and it represents 35% of all vineyards in the zone. Not known for its breath-taking aromatics when young, Rebula shows subtle white blossoms on the nose, but with bottle aging, becomes simply remarkable, presenting pleasing citrus and apple on the nose. In fact, it is one of the finest ageworthy white wines we have ever come across, and will be even better in 10 years. In classic Simcic style, the wine is full of character for the terroir.



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 at ambient temperature.



VARIETALS

100% Rebula.



BARREL

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



RESIDUAL SUGAR

2.6 grams per liter.



MATURATION

12 months in the barrel.
6 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

216 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Seared sea scallops, pork roast,
and char-grilled radicchio.



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

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