



Edi Simcic Sauvignon Riserva

(SOH-veen-yon ree-ZAYR-vah)

This voluptuous Sauvignon bursts with rich varietal character on the nose. Its fully developed body offers a fine mineral core, with notes of sage, apricots, white peach, and white blossoms. With bottle aging, mature fruits and spices are more and more present. With excellent balance and earthy aromatic persistence, Simcic's Sauvignon shines and is rounded off with a very long, complex finish.



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% Sauvignon Blanc.



BARREL

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



RESIDUAL SUGAR

2.4 grams per liter.



MATURATION

12 months in the barrel.
4 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

300 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Grilled halibut, roasted chicken with olive
oil, rosemary, and sea salt, and pasta with
shaved truffle.



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

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