



Edi Simcic Sivi Pinot

(SEE-vee PEE-no)

The Seattle Times claims this wine “boldly goes where no Pinot Grigio has gone before,” and we think they are right. This Pinot Grigio from Edi Simcic is barrel fermented for more than a year, which helps present soft, velvety tannins, and a blissful bouquet of green pear, honey-cream, and minerals. What is miraculous, however, is that it retains its acidity, perhaps the primary secret to Pinot Grigio’s stunning success worldwide. There are so few cases made of this one, that if you’re lucky enough to find it, it’s a must have.



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

2-3 hours with skin contact and
ambient temperature.



VARIETALS

100% Pinot Grigio.



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

5.0 grams per liter.



VINTAGE PRODUCTION

300 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Seafood risotto, gnocchi pomodoro,
and chicken parmesan.



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

www.svimports.com