

DUET RISERVA

(doo-EHT)



ESTATE NAME

EDI SIMČIČ

(AY-dee • SEEM-chitch)



REGION / LOCATION
ESTATE SIZE

Slovenia. Town of Vipolže, in the Goriška Brda appellation (a stone's throw from Italy's Friulian border and the Colli Orientali). 7.5 hectares.



VINIFICATION

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



BARREL TYPE

French oak.



ALTITUDE

90-160 meters.



BARREL AGE

New.



VINE DENSITY

5,500-7,500 vines/hectare.



MATURATION
IN BARREL

28 months.



VINE TRAINING

Double-cane guyot and single-cane cordon.



MATURATION
IN BOTTLE

6 months.



SOIL

Ponca (a mineral-rich and varied type of marl also found in Friuli).



PRODUCTION
QUANTITY
(THIS WINE)

330 cases.



GRAPE VARIETIES

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



ALCOHOL

13.5% by volume.



ESTATE
PRODUCTION
QUANTITY

2,500 cases.



ACIDITY

5.0 G/L



Tasting Notes: From Edi Simcic, one of Europe's greatest and most sought-after winemakers, comes a Bordeaux blend of stunning power, yet is effortlessly refined. Extremely low yields make this wine richly layered with plum, dark tea, and woodsmoke. A monumental achievement that will age for 20 years or more.



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