



## PINOT GRIGIO Brda Classic 2023

**Grape type:** Pinot Grigio

**Region:** Collio – Italy, Brda – Slovenia

**Vineyards:** Zegla, Rusic / Italy; Plešivo / Slovenia

**Vineyards age:** 17 - 37 years

**Vineyards altitude:** 120 - 250 meters above sea level

**Vineyards exposure:** south-east

**Viticulture:** Organic / Biodynamic

**Soil type:** marl, clay, limestone

**Harvest:** hand-harvested in the first half of September

**Vinification:** Up to 24 hours of maceration, fermentation starts spontaneously with grapes' natural yeasts in stainless steel tanks.

**Maturation:** 6 months on the yeasts in stainless steel tanks

**Maturation in the bottle:** at least a month

**Bottling:** 18.132 bottles 0,75 l in April 2024



**Alcohol:** 13,0 % vol      **Total acidity:** 5,2 g / l

**Residual sugar:** Dry      **Bottle:** 0,75 l

**Aging potential:** The maturation of a classical Pinot Grigio may develop fantastically up to ten years.

**Wine description:** Eye-catching pale pink wine with a hint of salmon expresses the natural color of the grape variety's pink or "grigio" skins. The bouquet is delicate with aromas of poached pear and a touch of wild raspberry. There's good fruit concentration, with hints of red apple and poached strawberry. At the same time, the rounded texture is supported by smooth, supple acidity and a long mineral finish — authentic Pinot Grigio with real character.

**Food matching ideas:** Due to its elegant, complex structure, we recommend pairing it with various dishes—from cold fish starters to spring-summer pasta. It is excellent with seafood dishes and not too spicy Asian, Thai, and modern Japanese cuisine.

**Serving temperature:** 11 - 12 °C

MARJAN SIMČIČ®

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