



Edi Simcic Kozana Chardonnay

(koh-ZAH-nah SHAR-doh-nay)

This stunning single-vineyard Chardonnay, from Edi Simcic's oldest vines (35 years), originates from the estate's highest altitude vineyard as well. The sheer power and delineation of this wine reveal his decision to bottle this patch of vineyard separately. Baffling complexity begins in the nose with white truffles, spiced gingerbread, toasted cardamom, marzipan, and sea brine followed by a voluptuous palate of Meyer lemon creme brulee, golden apple, crushed limestone powder, and toasted almond that finishes with a saline spike.



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 in wooden barrels.



VARIETALS

100% Chardonnay.



BARREL

1st passage French oak.



RESIDUAL SUGAR

2.1 grams per liter.



MATURATION

11 months in the barrel.
6 months in the bottle.



ACIDITY

4.9 grams per liter.



VINTAGE PRODUCTION

50 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Meaty tuna filet, fresh fettuccine with
a rich Alfredo sauce, and wild bird.



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

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