



NUMERALS – generational wines

LIMITED SERIES – UNLIMITED TASTES

Numerals bring together sorts, tastes, generations, and ideas.

All-natural, traditional winemaking methods with a touch of pleasant sun, Alpine wind, and the Mediterranean Sea since 1860. Extraordinary tastes, supported by undeniable facts.

ONE by Leonardo Simčič 2019

Leonardo Simčič is the next generation – 6th, and this is his first limited-release wine. Naturally, he wants to make his mark with a different approach from his father, so Numerals is his brand.

His vision is about pushing the boundaries to make **unique NATURAL WINE** with extremely vibrant character and pleasant minerality **from two typical indigenous grape varieties** (*Sauvignon Vert* and *Ribolla*) **from the oldest familiar CRU vineyards** but still clean with a recognizable style.

Sauvignon Vert hails from France; it was brought to the regions of northern Italy and the Brda in distant 1600 already. Since the variety thrives exceedingly well in local conditions, bearing remarkable results, the locals (Friulians) at the time adopted it as indigenous, and the Italian side of the land now calls it Friulano. In Brda, a select few winegrowers cultivate this particular distinctive variety. Our grapes for this unique wine come from the region's oldest vineyard, stretching the top of a low Italian hill named the Ronc Zegla Cru. The beautiful vineyard, seen from our terrace with the naked eye, bears thrilling results yearly.

The ONE wine shows a unique character of both varieties, *Sauvignon Vert* and *Ribolla*. Nice golden-yellow color with a gentle slide greenish undertone. A perfectly timed harvest captures the healthiness and phenolic ripeness of the grapes, giving the wine an elegant vibrant body next to its mineral freshness,

Caroline Gilby MW said about the wine: Leonardo takes a highly natural approach to winemaking with skin contact in concrete and clay eggs, spontaneous fermentation, then oak aging and bottling with minimal handling. It's a profound wine with great depth and intensity, bright and sapid, nicely complexed tannins — an impressively long mineral finish.





Grape type: 80% Sauvignon Vert, 20% Ribolla

Region: Collio – Italy (Sauvignon Vert), Ribolla Brda- Slovenia (Ribolla)

Vineyards: Sauvignon Vert - Ronc Zegla Cru (Collio – Italy),
Ribolla Medana Jama Cru (Brda - Slovenia)

Vineyards age: 80 - 93 years

Vineyards altitude: 150 m Ronc Zegla Cru, 250 m Medana Jama Cru

Vineyards exposure: north–west

Viticulture: Organic / Biodynamic

Soil type: marl, slate, sandstone (flysch or Opoka)

Harvest: manual – carefully selected bunches second half of September (*Sauvignon Vert*) and beginning of October (*Ribolla*)

Vinification separately: *Sauvignon Vert*: Spontaneous fermentation in contact with skins of berries (maceration) for one month in a terracotta egg-shaped 500l barrel. *Ribolla*: Spontaneous fermentation in contact with skins of berries (maceration) for 18 days in a concrete egg. Both are softly pressed with pneumatic pressure.

Maturation: Sauvignon Vert: the first year in a terracotta egg-shaped 500l barrel. The second year in 500 ton oak barrel. Ribolla: the first year in concrete egg, the second year in 500 ton oak barrel. Blended 2 months before bottling.

Bottling: 1.000 bottles in September 2021 (after two years)

Maturation in a bottle: at least 18 months

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

Bottle: 0,75 l and 1,5l **Serving temperature:** 14 °C

Aging: Though one might think that wine like this is famous exclusively as a young wine, we can assure you that it ages excellently for up to 10 years.

With food: Hight cuisine of Mediterranean food and creamy super-veg dishes. Wine fits with gastronomy, It presents a broad range of excellent pairings. It goes well with most types of vegetable starters, matching perfectly with flavorful pasta and risotto; you can also pair it with cold seafood appetizers; fried vegetables; meat medallions, and stuffed poultry, ... but the most, it is an ideal match for sushi or mildly spicy Asian cuisine.