



ETHICAWINES

ITALIAN ROOTS. GLOBAL REACH.



Movia

Pinot Grigio Ambra

MOVIA

REGION

Brda – Slovenia

VARIETY

100% Pinot Grigio

Vine training: Guyot single, 35 year old vines
Cultivation: Organic, biological
Vinification: Late grape harvesting, hand-picked with a short period between the picking and fermentation (2 hours maximum). Beginning of fermentation in large fermentation tanks with natural yeast picked out from the same grapes harvested during pre-harvesting (5 %). Fermentation in contact with the skins (maceration) for 10 days without pressing afterwards – hence the sensitive amber- gold hue. Fermentation is completed in wooden barriques where wine matures on its own lees without decanting. No sulfites or preservatives added. Ageing: 18 months in French barriques, 4 months in the bottle.

TASTING NOTES

A wine with a glowing, coppery – golden yellow color. Crystal clear and dense, as indicated by tears slowly sliding down the wall of the glass. Intense and refined scents evoke ripe peach, Kiku apple, pomegranate, red-orange, quince compote, ginger, yellow rose, jasmine flower, hay, thyme, roasted hazelnuts, butter, vanilla, cinnamon and butter dough. The palate feels oily. It pleasantly fills the mouth, balancing it with freshness and mineral salinity. The taste is intense, elegant and lingering.

FOOD PAIRINGS

Soft-fried crab on rice paddles and complex plates, which consist of several elements that would balance and refresh the dish.

ETHICA WINES NORTH AMERICA & ASIA PACIFIC

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ethicawines.com