

# ETHICAWINES

earth, heart, hands.



## Movia

Sauvignon  
Brda Suho Belo Kakovostino  
Vino ZGP

### REGION

Brda – Slovenia

### VARIETY

100% Sauvignon

# MOVIA

Soil type: the Brda region flysh (the Brda region marlstone) Vines: Mono Guyot, 66 year old vines Cultivation: Organic Vinification: Late grape harvesting, hand-picked with a short period between the picking and fermentation (max. 2 hours). Beginning of fermentation in large fermentation tanks with natural yeast picked out from the same grapes harvested during pre-harvesting (5 %). Fermentation is completed in wooden barriques where wine matures on its own lees without decanting. No sulfites or conservatives added. Ageing: Maturing 18 months in French barriques, 4 months in the bottle.

### TASTING NOTES

Dry, with touch of sweetness, with ripe and vibrant acidities and oily texture. Beautifully floral complex and mature.

### FOOD PAIRINGS

It pairs well with seafood – shellfish, lobster, crab, shrimp – particularly in aromatic tomato sauces. This wine generally goes well with all tomato dishes as well as stewed veal.