

ETHICAWINES

earth, heart, hands.



Movia

Sivi Pinot Grigio
Brda Suho Belo Kakovostino
Vino ZGP

REGION

Brda – Slovenia

VARIETY

100% Pinot Grigio

MOVIA

Soil type: the Brda region flysh (the Brda region marlstone) Vine Training: Mono Guyot, 35 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. Ageing: Maturing 18 months in French barriques, 4 months in the bottle

TASTING NOTES

Primary aromas have given place to notes of honey and raisins. A touch tannins and lots of refreshing acidity, dandelion flowers, with very long finish.

FOOD PAIRINGS

Its complexity pairs the wine well with many different foods like fattier grilled fish, tomato and basil pasta, eggplant dishes or meatballs in thick sauces.