Movia

Pinot Grigio
Brda Suho Belo Kakovostino
Vino ZGP

REGION
Brda – Slovenia

VARIETY
100% Pinot Grigio

Soil type: Brda flysh (Brda 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 larche fermentation tanks with natural yeast picked out from the same grapes 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 and 4 months in the bottle.

TASTING NOTES
Primary aromas have given place to notes of honey and raisins. A touch of 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.