



Movia

Veliko Belo

MOVIA

REGION

Brda – Slovenia

VARIETY

70 % Ribolla, 20% Sauvignon, 10% Pinot Grigio

Soil type: the Brda region flysh (the Brda region marlstone)

Vine: Mono Guyot, 41 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 in French barriques up to 3.5 years, 12 months in bottle.

TASTING NOTES

Wine with a clear, golden-yellow color with an oily texture. Its bouquet is accentuated, sophisticated. Ripe yellow apple, dried persimmon slices, gooseberries. Eventually, scents of bergamot, lemon, dried flowers, and marzipan appear. The finish reveals vanilla, cinnamon, a gentle note of cedar, dry autumn leaves, tea tree, and Mediterranean herbs. The taste is soft, noticeably warm. Its freshness is youthful and refreshes our palate for its mineral salinity, and slight perceptions of tannin in the finish. The

FOOD PAIRINGS

Duck thighs, pheasant, also rabbit dishes, or lamb chunks in the herbal crust.