

ETHICAWINES

earth, heart, hands.



Movia

Veliko Belo
Brda Suho Belo Kakovostino
Vino ZGP

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 (3000l) where wine matures on its own lees without decanting. No sulfites or conservatived added.

Ageing: Maturing in French barriques up to 3.5 years, 12 months in bottle.

MOVIA

TASTING NOTES

The nose is so complex, varied and beautifully fresh. On the palate hints of honey, wild flowers, blackcurrant and orange peel. Very, dry medium bodied on the palate, with vibrant acidities and touch of tannins.

FOOD PAIRINGS

The wine's complexity means it pairs well with a wide selection of foods, though this wine definitely is sensitive as to its company.