

ETHICAWINES

earth, heart, hands.



Movia

Modri Pinot Noir

MOVIA

REGION

Brda – Slovenia

VARIETY

100% Pinot Noir

Vines: Guyot single, 30 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%). Maceration takes place from 3 to 4 weeks till the completion of fermentation. 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 4 years; 6 months in the bottle.

TASTING NOTES

The nose is unmistakably of Pinot Noir, with gentle leather, earthy notes and forest fruits forming a very fine sensation. Dry on the palate with brave, firm, silky tannins.

FOOD PAIRINGS

Delicious with sirloin steak, duck breast, lamb or matured cheeses with Mostarda.