



Movia

MOVIA

Lunar
Brda Suho Belo Kakovostino
Vino ZGP

REGION

Brda – Slovenia

VARIETY

50% Chardonnay – 50% Ribolla

Soil type: Brda flysh (the Brda Marlstone)

Vines: Mono Guyot, 29 years old vines

Vinification: Late harvesting, hand-picked with a short period between the picking and fermentation (max. 2 hours). Manually destalked grapes are placed in new oak barrels with a specially adapted lid. Fermentation begins in grapes themselves. After 8 months of maturing, at the time of full moon, the wine is free fall-decanted into bottles, without adding sulphur, without filtration and without pressing.

Aging: Matured 9 months in French oak barrels and 6 months in 1L bottles.

TASTING NOTES

Spicy woody note, hinting at incense and fine herbs. On the palate the wine is dry, elegant, bitterish and youthful.

FOOD PAIRINGS

This wine can be paired perfectly with white and red meat, cheese and truffle dishes.