



Movia

Pinot Grigio Ambra
Brda Suho Belo Kakovostino
Vino ZGP

REGION

Brda – Slovenia

VARIETY

100% Pinot Grigio

MOVIA

Vine training: Guyot single, 35 year old vines
Cultivation: Organic, biological
Vinification: Late grape harvesting, hand-picked with a short period between the picking and fermentation (2 hours maximum). Beginning of fermentation in large fermentation tanks with natural yeast picked out from the same grapes harvested during pre-harvesting (5%). Fermentation in contact with the skins (maceration) for 10 days without pressing afterwards – hence the sensitive amber- gold hue. Fermentation is completed in wooden barriques where wine matures on its own lees without decanting. No sulfites or preservatives added.
Ageing: 18 months in French barriques, 4 months in the bottle.

TASTING NOTES

Very elegant, light, almost fruity with balsamic aromas.

FOOD PAIRINGS

Perfect with grilled fish like salmon, pasta with tomatoes and basil and egg plant dishes.