



Movia

Rebula

MOVIA

REGION

Brda – Slovenia

VARIETY

100% Ribolla

Soil type: Brda flysh (Brda marlstone)

Vines: Mono guyot, 66 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 18 months in French barriques, 4 months in the bottle.

TASTING NOTES

It shows an extractive, golden yellow color with an amber hue and a dense texture. The bouquet evokes ripe red apple, apricot, yellow fig, yellow plum, orange peel, papaya, star fruit and yellow rose. Note of herbs reveals rosemary, anise, finishing with notes of almonds, hazelnuts and toffee. The palate feels soft, and the alcohol nicely underlays its structure. Its freshness is crisp and well balanced by the softness of the wine. The mouthfeel is balanced. A Rebula with an intense taste, fuller body and lasting, elegant persistency.

FOOD PAIRINGS

It will go well with pasta and risottos with a touch of the sea or white meats.