



Movia

MOVIA

Rebula
Brda Suho Belo Kakovostino
Vino ZGP

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

Nose is amazingly rich, with gooseberries and blackcurrants dominating over gentle piny and fine oaky notes. Very dry, medium bodied with touch of tannins and salty savoury character and lot of life.

FOOD PAIRINGS

Delicious with saltwater fish as well as freshwater specialties such as trout or salmon, as well as oysters.