



Movia

MOVIA

Sauvignon
Brda Suho Belo Kakovostino
Vino ZGP

REGION

Brda – Slovenia

VARIETY

100% Sauvignon

Soil type: the Brda region flysh (the Brda region 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 and 4 months in the bottle.

TASTING NOTES

Dry, with touch of sweetness, with ripe and vibrant acidities and oily texture. Beautifully floral complex and mature.

FOOD PAIRINGS

It pairs well with seafood – shellfish, lobster, crab, shrimp – particularly in aromatic tomato sauces. This wine generally goes well with all tomato dishes as well as stewed veal.