



## Movia

# MOVIA

Pinot Grigio  
Brda Suho Belo Kakovostino  
Vino ZGP

### REGION

Brda – Slovenia

### VARIETY

100% Pinot Grigio

Soil type: Brda flysh (Brda marlstone)

Vine training: Mono Guyot, 35 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 larche fermentation tanks with natural yeast picked out from the same grapes during pre-harvesting (5%). Fermentation is completed in wooden barriques where wine matures on its own lees without decanting.

Ageing: Maturing 18 months in French barriques and 4 months in the bottle.

### TASTING NOTES

Primary aromas have given place to notes of honey and raisins. A touch tannins and lots of refreshing acidity, dandelion flowers, with very long finish.

### FOOD PAIRINGS

Its complexity pairs the wine well with many different foods like fattier grilled fish, tomato and basil pasta, eggplant dishes or meatballs in thick sauces.