



Movia

Exto Gredič
Brda Suho Belo Kakovostino
Vino ZGP

REGION

Brda – Slovenia

VARIETY

100% Green Sauvignon

Vine training: Mono guyot, 25 years 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 preservatives added.

Ageing: Maturing in Slovenian barriques up to 1 year; 4 months in the bottle.

MOVIA

TASTING NOTES

Strong hints of tomato leaves, gooseberries, green pepper and dried herbs. Very dry, energetic in the mouth with plenty of aromatic character and youth.

FOOD PAIRINGS

Its gentle acids make this wine for an excellent aperitif but pairs well with egg dishes and risottos.