



Movia

MOVIA

Puro Rosé
Brda Suho Kakovostino Pene e
Vino ZGP

REGION

Brda – Slovenia

VARIETY

100% Pinot Noir

Vine training: Single guyot, 32 year old vines

Cultivation: organic

Vinification: Characteristic late harvest, hand picked, short vine-to-fermentation times (max. 2 hours). Primary fermentation in large tanks on natural yeasts obtained from the same preharvested grapes (5%). Macerated 1 day, hence the sensitive rosé hue. Followed by gentle pressing at low pressure levels. Secondary fermentation completed in barrique barrels on the lees, no racking. No sulfites or preservatives added. Following four years of maturing in barrique barrels the wine completes all its natural processes and become naturally stable, ready for a long life.

Dégorgement – removal of sediment: The 2003 vintage base wine was matured until the 2007 harvest when the wine from all barrels was assembled in a large tank. Contrary to the classical method, no sugar was used nor were any yeasts added for fermentation in the bottle. Only must with all its substances and its world of microorganisms was added. The matured wine then ferments in the bottle creating the PURO.

Fermentation in the bottle: Puro is a very special sparkling wine as it is not degorged by the winery. The advantage is that the wine has an endless life.

TASTING NOTES

Notes of hay, dried herbs, flowers, some noble wood, balsamic and yeasty notes. Dry on the palate, vibrant, medium bodied, with intense character and touch of tannic grip.

FOOD PAIRINGS

This is certainly not a classic aperitif-style sparkler but one that goes nicely with warm first courses like vegetable risotto, seafood dishes and fish.