



Movia

MOVIA

Puro
Brda Suho Kakovostino Pene e
Vino ZGP

REGION

Brda – Slovenia

VARIETY

60% Chardonnay, 40% Ribolla

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 pre-harvest 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 sulphur or any other preservatives used before bottling. 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 ourselves. The wine thus continues its life with its own natural yeasts in the bottle until the very end and it

TASTING NOTES

Red fruits on the nose, well matured, tertiary, yet still plenty of freshness. Dry and very homogeneous on the palate.

FOOD PAIRINGS

This sparkling wine is good to pair with seafood dishes, fish, pasta with light sauces or vegetable risotto. It is also delicious on its own as an aperitif.