



Movia

Puro

MOVIA

REGION

Brda – Slovenia

VARIETY

100% Chardonnay

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.

TASTING NOTES

Brilliant golden yellow color, with abundant, fine, and lingering sparkling bubbles rising towards the top. The bouquet presents a true Pleiad of intense, fine aromas reminiscent of ripe pineapple, papaya, yellow apple, lemon peel, tangerine, acacia, marzipan, all pleasantly accompanied by a scent of a sweet festive bread. Zero dosage in the mouth, we notice softness, but at the same time emphasized freshness and fine pearls that gently caress us. Finishing up with an authentic Brda mineral signature. It

FOOD PAIRINGS

Suitable for any occasion, carpaccio, as well as with a variety of pastas with seafood, salmon tartare, as well as gnocchi and risotto.