

Le Vie di Bucovaz

Derived from the Latin word for “to move”, **Moveri** is a **Malvasia** that symbolizes the journey of setting off. It embodies the joy of discovering, of exploring new and different places, but also the fear of leaving a safe harbor and venturing into the unknown, into something unfamiliar. **A wine of contrasting flavors: sweet, acidic, tannic, and savory.**

You'll discover its bright golden yellow color and the way it swirls in the glass with a sinuous density.

Upon opening, you'll notice a subtle and discreet aroma with hints of apple compote, Williams pear, dried flowers, and a balsamic touch of eucalyptus. Then, you'll be transported to a garden filled with blossoming cherry trees and citrus plants like grapefruit and bitter orange, with distant notes of sweet tobacco. As it lingers in the glass, you'll uncover fragrances of apple pie, lavender, dried figs, and mandarin.

On the palate, it reveals itself as rich and full-bodied; round and velvety. It leaves a memorable impression with a sweet trail of custard and a long, salty finish, with a hint of tannins.

Enjoy it at dinner with friends or family the night before a journey. Many questions and expectations, few certainties. Have I packed everything? What awaits me? How will I find it there?

Moveri

To move.

Malvasia
DOC Friuli

Vine Variety

100% Istrian Malvasia

Soil

Alluvial origin.
Gravelly and calcareous.

Pest Control Methods

Integrated Pest Management
(SQNPI)

Vinification

Gentle pressing of the grapes, selecting the first portion of the must and fermenting it in stainless steel tanks at a temperature of 17-18°C. The wine then ages on the lees for 8 months, with frequent stirring (batonnage). After bottling, it undergoes further aging in the bottle for several months before being released on the market.

Aging

500-liter tonneaux

Harvest

First ten days of September

Type of glass

Large glass

Serving temperature

10-12°



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