



## Denomination

DOC Carso

## Production area

Castelvechio is a part of the Karst (*Carso*) area in the province of Gorizia (Sagrado city). The landscape is typical of the Karst region: arid and rocky soil with a reduced stratum of red sand, but rich in iron and lime-stone. The area is constantly ventilated and influenced by the near sea.

## Grapes

100% Cabernet Franc

## Harvesting and vinification

The harvest takes place in the first half of October. Fermentation with maceration in steel tanks for about 15 days. After 4 months in stainless steel tanks to complete the malolactic fermentation, the wine stays for 1 year in small barrels of French and California oak (*barrique*). Followed by one year in larger Slavonian and French

oak (*tonneau*). The wine is aged in a bottle for a further six months before release.

## Sensorial features

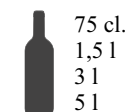
**Color** Ruby red color with bright reflection.

**Smell** The nose reflects the characteristics of this vine variety, with herbaceous and spicy light notes. Followed by the typical mineral notes of *Karts terroir*.

**Taste** Fine and spicy with long persistence.

## Goes well with

Ideal with white meat, roasts and feather game. We suggest serving it at 18-20 °C.



**CASTELVECCHIO**

*Vigneti in Sagrado dal 1750*

[castelvechio.com](http://castelvechio.com)