



Denomination

DOC Carso

Production area

Castelveccchio 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 Sauvignon

Harvesting and vinification

This prestigious Reserve Wine is the result of careful selection of the best grapes of Cabernet Sauvignon, from the "old vineyards" of the Castelveccchio Estate. It is a complex and full bodied wine. Ageing takes place in wooden barrels of different capacities (*barriques* and *tonneau*) for a period of at least 3 years. **Cabernet Sauvignon Dileo** is the best expression of an international vine variety

within the favorable conditions of Karst *terroir*.

Sensorial features

Color Ruby red with a violet reflection.

Smell Very intense, persistent and ample. Notes of red fruits such as currants and blueberry. Evolves into spicy notes.

Taste Rich and complex palate with a pleasant mineral touch typical of the Karst area. Perfect balance and remarkable persistence. The elegant tannins make it an international and long aging wine of great character.

Goes well with

Very good with all kinds of meat main courses: roasts, red meat and game. We suggest serving it at 18-20 °C.



75 cl.
1,5 l



CASTELVECCHIO

Vigneti in Sagrado dal 1750

castelveccchio.com