



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 Sauvignon

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

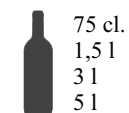
Color Intense ruby red color with brown and bright reflections.

Smell Complex with notes of vanilla and red fruits as raspberry. Followed by ripe fruit notes and mineral notes.

Taste Typical, persistent, good structure and good aging potential.

Goes well with

Ideal wine for main courses such as roasts, grilled red meats and game. We suggest serving it at 18-20 °C.



CASTELVECCHIO

Vigneti in Sagrado dal 1750

castelvechio.com