



Denomination

DOC Carso

Production area

Castelvecchio 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% Malvasia

Harvesting and vinification

Manual harvest. Slight grape pressing, alcoholic fermentation and maturation *sur lie* in steel tanks.

Sensorial features

Color Intense straw color with golden reflections.

Smell Elegant and intense

notes of flowers and fruits, like pear. A mineral note typical of this vine variety and of the *Karst terroir*.

Taste Corresponds perfectly with the smell aromas as above. Elegant wine with a sapid touch and mineral notes typical of this vine variety and of the *terroir*. Persistent and intense.

Goes well with

Perfect with vegetables or sea fruits. Ideal with grilled fish.

We suggest serving it at 10-12 °C.



75 cl.

IT BIO 006
AGRICOLTURA ITALIA



ORGANIC WINE



CASTELVECCHIO

Vigneti in Sagrado dal 1750

castelvecchio.com