



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% Pinot Grigio

Harvesting and vinification

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

Sensorial features

Color Intense straw color with copper reflections.

Smell Fine and intense

fruity notes, like pear and melon. Flower aromas like almond tree flowers.

Taste Well structured, warm and sapid. Delicate fruity notes of apricot and small citrus fruits.

Goes well with

Complete wine. Ideal as an aperitif and with light meals. This sapid wine is perfect with elegant main dishes.

We suggest serving it at 10-12 °C.



75 cl.

IT BIO 006
AGRICOLTURA ITALIA



ORGANIC WINE



CASTELVECCHIO

Vigneti in Sagrado dal 1750

castelveccchio.com