



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% Refosco dal peduncolo rosso

Harvesting and vinification

First 4 months in stainless steel containers to complete the malolactic fermentation and to favour tartaric precipitation; 1 year in small barriques of 225/350/550 litres of Franch/Californian oaks; 1 year in 7,5, 15 and

25 Hl barrels of Slavonian/Franch oaks; 4/6 months in bottles before release.

Sensorial features

Color Intense ruby red color.

Smell Ethereal, lightly vinous with pleasant scents of wild fruits.

Taste Dry, full rounded body, vaguely bitter.

Goes well with

Roasts and game are particularly enhanced by this wine, which is also ideal to accompany other robust dishes typical of Friulian cuisine. We suggest to serve it at 18-20°C.

	75 cl.
	1,5 l
	3 l
	5 l



CASTELVECCHIO

Vigneti in Sagrado dal 1750

castelvechio.com