



**Denomination**  
IGT Venezia Giulia

**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**  
**Sagrado Rosso** is made of 50% Cabernet Sauvignon, 40% Cabernet Franc, 10% Terrano

**Harvesting and vinification**  
Sagrado Rosso is produced in the best years only. The first production was made in 1995. After 3 years maturation in *barriques* and *tonneaux*, an accurate selection of the best wine

barrels is made to produce the cuvée, with variable percentages, from year to year.

**Sensorial features**  
*Color* Color Red wine rich in texture and personality.  
*Smell* Sagrado Rosso is round and velvety, with a long finish of lovely spicy notes.  
*Taste* Peppery, warm and smooth. A great wine for demanding and knowledgeable palates.

**Goes well with**  
We suggest to offer Sagrado Rosso in all important occasions, and serve it at 18-20°C in large crystal balloons.



**CASTELVECCHIO**  
*Vigneti in Sagrado dal 1750*

[castelvecchio.com](http://castelvecchio.com)