



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 limestone. The area is constantly ventilated and influenced by the near sea.

Grapes

100% Vitovska

Harvesting and vinification

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

Sensorial features

Color Intense straw yellow.

Smell Unmistakable scent. Ample and harmonious bouquet recalling pollen, honey, with light aromatic herbs (thymus).

Taste Elegant, mineral. Nice savory wine.

Goes well with

Thanks to its freshness it is perfect as an aperitif. Ideal with appetizers and fresh fish. We suggest serving it at 10- 12 °C.



IT BIO 006
AGRICOLTURA ITALIA



ORGANIC WINE



CASTELVECCHIO

Vigneti in Sagrado dal 1750

castelveccchio.com