



## 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% Malvasia

## Harvesting and vinification

### The Malvasia Dileo

**Selection** comes from the oldest vineyard of the Castelveccchio estate. The grapes are manually selected and softly pressed. The fermentation and subsequent ageing *sur lie* take place in concrete tanks.

## Sensorial features

**Color** Straw-yellow with green reflection.

**Smell** Rich with floral and fruity notes, such as apple and apricot.

**Taste** Rich and persistent. Mineral and sapid with a fruity finish.

## Goes well with

A elegant white wine excellent with fish and shellfish. Ideal with pasta, soups and risotto.

We suggest serving it at 10-12 °C.



75 cl.  
1,5 l

IT BIO 006  
AGRICOLTURA ITALIA



ORGANIC WINE



**CASTELVECCHIO**

*Vigneti in Sagrado dal 1750*

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