



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% Sauvignon

Harvesting and vinification

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

Sensorial features

Color Bright straw with green reflection.

Smell Complex smell with vegetal notes typical of the varietal (tomato leaves). Also nice notes of citrus,

grapefruit, and at the end aromas of white peach.

Taste On the palate you can find the same olfactory notes as above. At the end a slight touch salty and mineral typical of the *Karst terroir*.

Goes well with

Ideal with first courses, in particular with fine grilled fish, fish soups and white meat. It finds an interesting combination with Asiatic cuisine, spicy and bitter-sweet dishes.

We suggest serving it at 10-12°C.



75 cl.

IT BIO 006
AGRICOLTURA ITALIA



ORGANIC WINE



CASTELVECCHIO

Vigneti in Sagrado dal 1750

castelvechio.com