



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% Terrano

Historical info

Terrano belongs to the family of *Refosco d'Istria*. This wine has beneficial effects as a medicine for the iron contribution given the body as well as on the blood, in particular cases (childbirth delivery ecc.) or on some pathologies such as anaemia.

Well known for these effects since the Romans times with the name of *Pucinum*.

Harvesting and vinification

After 9 months in stainless steel containers (without malolactic fermentation), the wine remains

other 3 months in bottles before release.

Sensorial features

Color Intense ruby red when young with violet rims; by maturing the colour tones down.
Smell Wild scents of black-berry, bilberry, wild-cherry and plums.

Taste Rather acid (for the presence of the malic acid in Terrano young) a bit metallic, exuberant and lively.

Goes well with

The limited tannins and the moderate alcohol content, even if with a steady acidity, make of Terrano a wine that has an average ideal structure, appropriate for delicatessen and salted meat. When young, this wine is a perfect accompaniment to fat fishes such as eels. We suggest to serve it at 16-18°C.



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CASTELVECCHIO

Vigneti in Sagrado dal 1750

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