



## **CABERNET FRANC ORGANIC - DOC CARSO - CASTELVECCHIO**

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.

### **Harvesting and vinification**

The harvest takes place in the first half of October. Fermentation with maceration in steel tanks for about 15 days. After 4 months in stainless steel tanks to complete the malolactic fermentation, the wine stays for 1 year in small barrels of French and California oak (*barrique*). Followed by one year in larger Slavonian and French oak (*tonneau*). The wine is aged in a bottle for a further six months before release.

### **Sensorial features**

*Color* Ruby red color with bright refection.  
*Smell* The nose reflects the characteristics of this vine variety, with herbaceous and spicy light notes. Followed by the typical mineral notes of Karts *terroir*.  
*Taste* Fine and spicy with long persistence.

### **Goes well with**

Ideal with white meat, roasts and feather game. We suggest serving it at 18-20 °C.



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<b>Producer</b>	Castelveccchio
<b>Categoria</b>	Red
<b>Style</b>	Powerful and Structured Red
<b>Country</b>	Italy
<b>Region</b>	Carso, Friuli Venezia Giulia
<b>Vintage</b>	2020
<b>Grape Variety</b>	Cabernet Franc
<b>Alc %</b>	13%
<b>Barrel</b>	24 Months
<b>Organic &amp; Biodynamic</b>	Yes
<b>Food &amp; Wine Matching</b>	Beef, Beef Carpaccio, Blue Cheese, cured meat, Game (Deer – Venison), Gorgonzola, Lamb, Meats, Parmigiano Reggiano, Rich meat Casseroles, Typical Italian Pasta e Fagioli soup (Pasta and Beans)
<b>Bottle Quantity</b>	750 ml