



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.



Producer

Castelvechio

Category

Red

Style

Powerful and Structured Red

Country

Italy

Region

Carso, Friuli Venezia Giulia

Vintage

2020

Grape Variety

Cabernet Franc

Alcohol Content

13%



Barrel	24 Months
Organic & Biodynamic	Yes
Food & Wine Matching	Beef, Game (Deer - Venison), Lamb, Meats, Parmigiano Reggiano
Bottle Format	750 ml