



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 reflection.
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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Producer	Castelvechio
Categoria	Red
Style	Powerful and Structured Red
Country	Italy
Region	Carso, Friuli Venezia Giulia
Vintage	2020
Grape Variety	Cabernet Franc
Alc %	13%
Barrel	24 Months
Organic & Biodynamic	Yes
Food & Wine Matching	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)
Bottle Quantity	750 ml