



## **REFOSCO DAL PEDUNCOLO ROSSO ORGANIC - DOC CARSO - CASTELVECCHIO**

Production area : Castelvecchio 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**

First 4 months in stainless steel containers to complete the malolactic fermentation and to favour tartaric precipitation; 1 year in small barriques of 225/350/550 litres of Franch/Californian oaks; 1 year in 7,5, 15 and 25 Hl barrels of Slavonian/Franch oaks; 4/6 months in bottles before release.

### **Sensorial features**

*Color* Intense ruby red color. *Smell* Ethereal, lightly vinous with pleasant scents of wild fruits. *Taste* Dry, full rounded body, vaguely bitter.

### **Goes well with**

Roasts and game are particularly enhanced by this wine, which is also ideal to accompany other robust dishes typical of Friulian cuisine. We suggest to serve it at 18-20°C.





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<b>Producer</b>	Castelvecchio
<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