



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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| Producer | Castelvecchio |
| 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 |