



MALVASIA DILEO SELECTION 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 The **Malvasia Dileo Selection** comes from the oldest vineyard of the Castelvecchio estate. The grapes are manually selected and softly pressed. The fermentation and subsequent ageing *sur lie* take place in concrete tanks.

Sensorial features

Color Straw-yellow with green reflection. *Smell* Rich with floral and fruity notes, such as apple and apricot. *Taste* Rich and persistent. Mineral and sapid with a fruity finish.

Goes well with

A elegant white wine excellent with fish and shellfish. Ideal with pasta, soups and risotto.



BIODYVIN



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Producer	Castelvecchio
Categoria	White
Style	Slightly Aromatic and Fruity White
Country	Italy
Region	Carso, Friuli Venezia Giulia
Vintage	2020
Grape Variety	Malvasia Istriana
Alc %	14,5%
Barrel	No Barrel
Organic & Biodynamic	Yes
Food & Wine Matching	Anchovies, Aubergine Parmigiana, Baked Johndory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Fisch Chevice, Fish, Fish Carpaccio
Bottle Quantity	750 ml