



## **MALVASIA DILEO SELECTION 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 **Malvasia Dileo Selection** comes from the oldest vineyard of the Castelvechio 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.





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