



MALVASIA 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

Manual harvest. Slight grape pressing, alcoholic fermentation and maturation *sur lie* in steel tanks.

Sensorial features

Color Intense straw color with golden reflections. Smell Elegant and intense notes of flowers and fruits, like pear. A mineral note typical of this vine variety and of the Karst terroir. Taste Corresponds perfectly with the smell aromas as above. Elegant wine with a sapid touch and mineral notes typical of this vine variety and of the terroir. Persistent and intense.

Goes well with Perfect with vegetables or sea fruits. Ideal with grilled fish.





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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 %	13%
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