



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

Sensorial features Color Intense straw color with copper reflections. Smell Fine and intense fruity notes, like pear and melon. Flower aromas like almond tree flowers. Taste Well structured, warm and sapid. Delicate fruity notes of apricot and small citrus fruits. Complete wine. Ideal as an aperitif and with light meals. This sapid wine is perfect with elegant main dishes.



**Producer**

Castelvechio

**Categoria**

White

**Style**

Slightly Aromatic and Fruity White

**Country**

Italy



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<b>Region</b>	Carso, Friuli Venezia Giulia
<b>Vintage</b>	2020
<b>Grape Variety</b>	Pinot Gris
<b>Alc %</b>	13%
<b>Barrel</b>	No Barrel
<b>Organic &amp; Biodynamic</b>	Yes
<b>Food &amp; Wine Matching</b>	Anchovies, Aubergine Parmigiana, Baked Johndory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Fisch Chevice, Fish, Fish Carpaccio
<b>Bottle Quantity</b>	750 ml