



SAUVIGNON 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 Bright straw with green reflection. *Smell* Complex smell with vegetal notes typical of the varietal (tomato leaves). Also nice notes of citrus grapefruit, and at the end aromas of white peach. *Taste* On the palate you can find the same olfactory notes as above. At the end a slight touch salty and mineral typical of the *Karst terroir*. Ideal with first courses, in particular with fine grilled fish, fish soups and white meat. It finds an interesting combination with Asiatic cuisine, spicy and bitter- sweet dishes.





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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	Sauvignon Blanc
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