



## **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.





**True Terroir Ltd.**

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk

<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>	Sauvignon Blanc
<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