



VITOSKA 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 yellow.

Smell Unmistakable scent. Ample and harmonious bouquet recalling pollen, honey, with light aromatic herbs (thymus). *Taste* Elegant, mineral. Nice savory wine.

Goes well with Thanks to its freshness it is perfect as an aperitif. Ideal with appetizers and fresh fish. We suggest serving it at 10-12 °C.



Producer

Castelvechio

Categoria

White



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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