



## 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.



<b>Producer</b>	Castelvechio
<b>Category</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>Alcohol Content</b>	13%
<b>Barrel</b>	No Barrel
<b>Organic &amp; Biodynamic</b>	Yes
<b>Food &amp; Wine Matching</b>	<b>True Terroir Ltd.</b> Unit 7C -West Road London N17 0QT
<b>Bottle Format</b>	750 ml