



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



True Terroir Ltd.

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk

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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 |