

VINO FINO

Explore a World of Wine

CASTELVECCHIO CABERNET FRANC CARSO DOC 2021

ORGANIC



Original price was: \$49.99. ~~\$43.99~~ Current price is: \$43.99.

Product Code:	7197	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Friuli-Venezia Giulia	Volume:	750ml
Sub Region:	Carso DOC	Alcohol:	13.0%
Style:	Red	Grape:	100% Cabernet Franc
Variety:	Cabernet Franc	Natural:	Organic



New Zealand Wide Delivery



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TASTING NOTES

Arguably the signature wine of this producer and the one which best translates the unique ferrous limestone terroir of Karst. Varietally speaking, Cabernet Franc and the other so-called "international" varieties have a long history in Friuli where they were introduced in the 18th century while part of the Austro-Hungarian empire. The wine undergoes alcoholic and malolactic fermentation in stainless steel before spending 1 year in small barriques of French and Californian oak, followed by a further year of ageing in large format Slavonian and French botti. Dark ruby hue with notes of violets and cassis. On the palate, it is elegant with a long and spicy finish.

Winery notes (2021 Vintage)

"It is the most structured and important wine produced at Castelvechio and comes from the last grapes to be harvested in the season in mid to late October. Ruby red in colour, this wine has an intense and harmonious aroma rich of thousands of variations that evolve with aging. The flavour is full, elegant and full-bodied. It is a complement of choice for meats, roasts or game of high cuisine.

The harvest takes place in the first half of October. Fermentation with maceration in steel tanks for about 15 days. After 4 months in stainless steel tanks to complete the malolactic fermentation, the wine stays for 1 year in small barrels of French

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and California oak (*barrique*). Followed by one year in larger Slavonian and French oak (*tonneau*). The wine is aged in a bottle for a further six months before release."

18.5/20 Joelle Thomson, drinksbiz Magazine, February/March 2024 (2020 Vintage)

"Cabernet Franc is hot right now and finally being recognised for its superb dark fruit flavours, structure and downright delicious character. Not to mention its age-worthiness. This wine is 100% Cabernet Franc and comes from a plateau across the border of southwestern Slovenia and northeastern Italy. Dry, rocky soils that are rich in iron and limestone provide outstanding ripening conditions for the grapes grown here, with the added benefit of ocean influence. Fermentation in French and American oak is followed by ageing for a year in larger Slavonian and French oak. This wine is statuesque and with a long life ahead if cellared well. Small volumes come into New Zealand thanks to Richard Klein's Italian wine portfolio, Artigiano."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch