

Angoris - Collio Bianco, Collio DOC

- Magic trio of varieties makes this authentic Friulian wine approachable to domestic wine lovers
 - Elegance and world-class quality from one of Friuli's oldest producers
 - Sustainably farmed; 100% estate-grown, produced, and bottled

The Producer

Founded in 1648 in the hills of Friuli, Tenuta Angoris has been a cultural sanctuary of northern Italian varietals for centuries. Instead of resting on their laurels, Angoris continues to seek the most authentic expression of their land through sustainable farming and managing their vineyards using methods of some of the finest Chateaux in France. The resultant wines are true to place and variety, with elegance and world-class quality that make them easy to introduce to domestic wine lovers. The modest price point seals the deal. These are wines that every sommelier would love.

The history of Angoris dates back to 1648 when Prince Ferdinand III awarded a local soldier, Locatello Locatelli 300 fields of land in an area of Cormons called Langoris (later Angoris). At the time it was part of the Austrian Monarchy. With its rolling hills, lush vineyards, and quiet woods, the winery quickly became a natural respite for the Austrian royalty and elite.

Today Angoris is owned by the Locatelli family (unrelated to the original owners), and managed by Claudia Locatelli, who has made her mark in leading the winery to new heights of quality.

One of Claudia's most significant changes was to hire Marco Simonit, known as the "Prada of Pruning" whose clients include Château Latour, Château d'Yquem, Château Lynch-Bages, Moët et Chandon, and Maison Leroy. Simonit, a native of Friuli, was drawn to the opportunity to help Claudia identify the best varietal for each vineyard block and to treat the varietals of his homeland to the level of care he had given to his famous French clientele.

Following Simonit's plan, Angoris grows Ribolla Gialla, Schioppettino, Refosco, Friulano, Picolit, and Pignolo in their Collio and Colli Orientali vineyards. The vineyard soils are "ponca"—a light-colored calcareous marl, formed deep beneath the sea, where water pressure compressed this calcium rich sediment. These wines carry the Angoris label, and are structured, complex and ageworthy.

In the Isonzo, a flat area with alluvial soils, Angoris grows native varietals such as Friulano and Refosco, and "nearly native" international varietals such as Pinot Grigio and Cabernet Franc (which have grown in the area for hundreds of years). These wines are approachable in style and mineral driven. To distinguish them from the Angoris wines, they carry the Villa Locatelli label.

Winemaker and enologist Alessandro dal Zovo achieves the best expression through timely harvesting and judicious use of oak. The wines are notable for their fresh, mineral driven and varietally correct character.

The Wine

For aficionados of Bastianich Vespa Bianco and Jermann IGT Vintage Tunina, Angoris Collio Bianco is an outstanding option that can be poured by the glass. For its Collio Bianco, Angoris blends indigenous grapes Friulano and Malvasia, with Sauvignon. The beauty of this trio is the synergy of the grapes. Friulano gives fresh peach, chamomile, and minerals while the Malvasia gives a floral character. The Sauvignon gives flesh and structure, making it approachable to a sophisticated palate as well as one used to purely fruit-driven whites. Critics and even peers consider it one of the best wines of the region.



Region: Friuli-Venezia Giulia

Appellation: Collio

Vineyard: Ronco Antico

Altitude: 300 ft elevation

Soil: *Ponca* in Friulian, which is flysch, a sequence of sedimentary rocks (Eocene marl)

Varietals: 60% Friulano, 30 Sauvignon, 10 Malvasia

Vine age: 26 years old

Planting system: Guyot

Yield: Average 2.2 tons/acre

Harvest: late September

Production: 3,000 bottles

Vinification: destemmed; 6 hour cold soak maceration and 14 day fermentation in stainless steel tanks; no malolactic fermentation; 10 months on the lees

Tasting Notes: A complex bouquet of sage, thyme, chamomile, apple citrus, peach, and tropical fruit. On the palate there is a touch of saline character. It is bone dry with a good mineral structure through the finish.



ANGORIS

VINI FRIULANI DAL 1648

FRIULANO



TECHNICAL INFORMATION

Country	Italy
Region	Friuli
Sub-Region	Colli Orientali
Producer	Tenuta di Angoris
Vintage	2016
Composition	100% FRIULANO
Alcohol	13%
Certifications	Sustainable, Vegan

WINEMAKER NOTES

At the gates of Cormòns, in the hamlet of Angoris, the heart of the estate and the Villa Locatelli welcome visitors with an embracing row of cypress trees. The park, the symmetries of the vineyards, the colors of the autumn or the yellow enlightening rapeseed blossom in spring are all a delight to the eyes and soul. Known in Friuli since 1622 known then as Tocai, however, Friulano is Friuli's most beloved varietal. In the hills, a simple wine becomes layered and complex. Serving suggestion: creamy risottos, grilled fish, Asian fusion dishes with soy sauce and ginger; suggested serving temperature: 10 -12 degrees C.

TASTING NOTES

Golden yellow. Delicate acacia, peach, pear, sage, thyme, and ginger on the nose. Soft and harmonious; well-balanced, while fleshy, textured, and creamy; slightly saline with a bitter almond finish.

PRESS

Tre Bicchieri Gambero Rosso Guide 2017

VINEYARD

- **DOC:** Stabili della Rocca
- **Size:** 3 hectares
- **Average Age of Vines:** 33 years old
- **Soil:** Ponca, eocene marl

VINIFICATION

- **Harvest:** Late September
- **Maceration:** 6 hours cold soak
- **Fermentation:** 10 days in stainless steel, no malolactic
- **Aging:** 8 months on lees
- **Production:** 18,000 bottles

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ANGORIS PIGNOLO



WINEMAKER NOTES

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TASTING NOTES

Intriguing nose of leather, wild clove, licorice, coffee, cocoa, and sweet cherry. Strong on the palate with dark robust flavors of sour cherry and tobacco. Rustic and tannic, yet velvety with full, strong acidity.

PAIRING SUGGESTIONS

Big grilled steaks, game; braised meats with wine reduction sauces - give it richness and fat for these tannins and acidity; Suggested serving temperature: 16 - 18 degrees C.

VINEYARD

- *Soil:* Ponca, eocene marl
- *Size:* 1 hectare
- *Altitude:* 100 MASL



- *Average Age of Vines:* 15 years old

VINIFICATION

- *Harvest:* Late September
- *Fermentation:* 14 days in tonneaux
- *Malolactic Fermentation:* In tonneaux aged 4 years
- *Aging:* Bottle aged 6 months

ADDITIONAL INFORMATION

Country	Italy
Region	Friuli
Sub-Region	Colli Orientali
Producer	Tenuta di Angoris
Vintage	2014
Composition	100% PIGNOLO
Alcohol	14%
Certifications	Environmentally Friendly, Vegan

ANGORIS

Schioppettino

D.O.C. Friuli Colli Orientali



A native grape that takes its name because it pops ("schioppetta") with spiciness in your mouth.

Grape variety: Schioppettino 100%

Vineyard Location: Stabili della Rocca, COF DOC

Size: 1,5 ha

Altitude: 80 sea/level

Exposure: E-O

Training method: Guyot

Average Vineyard age: 1992

Vine density: 5.000 vines / ha

Yield per hectare: 70 quintals/ ha

Alcohol: 13,5 %

Total acidity: 5,5 g/l

pH 3.9

Soils profile: Ponca (Eocene marl)

Harvest period: early October

Production: 8.000 bottles

Vinification:

Grapes destemmed and crushed; 14 days fermentation and maceration in stainless steel tanks; Malolactic fermentation; 12 months in tonneaux, 4 months in bottle before.

Color

Pale ruby red, with purple hues.

Nose:

Berry like blackberry, raspberry, blueberry; intense; grapey; slightly peppery and liquorish spice note.

Palate:

Medium bodied; prominent yet fine tannins; elegant; plenty of acidity; spicy.

Serving Suggestion:

Feathered game, roasted lamb disse; be creative, try it with tempura.

Suggested Serving Temperatures

18 - 20° C.