



# ANGORIS

VINI FRIULANI DAL 1648



# Pinot Bianco

VILLA LOCATELLI  
DOC ISONZO DEL FRIULI



Pinot Bianco 100%



Villa Locatelli ~ Training method Guyot. Harvest early of September



12,5°



Composed of pebbles and stones, red clay rich in aluminium and iron oxides



North ~ South , 47 msln



After a short cold maceration, the fermentation of the must take place at a controller temperature. Then the wine is left to rest 5 months in stainless steel tanks



Color straw yellow of medium intensity  
Fruity aromas of golden apple, pineapple and apricots; white flowers and a pleasant stony minerality.  
Dry and medium body; elegant, warm, well-balanced



Ideal on its own or light appetizers, vegetable soups, fried eggs, boiled fish dishes and light cheeses



# VILLA LOCATELLI

## Pinot Grigio

### TECHNICAL INFORMATION

<b>Vintage</b>	2019
<b>Producer</b>	TENUTA DI ANGORIS
<b>Country</b>	ITALY
<b>Region</b>	FRIULI
<b>Alcohol</b>	12.5%
<b>Composition</b>	100% PINOT GRIGIO

### WINEMAKER NOTES

At the gates of Cormons, 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. The 120 hectares of vineyards of Tenuta di Angoris reveal their space into three zones AOC neighboring region: Isonzo del Friuli, Collio and Friuli Eastern Hills, areas protected from cold winds from the north-east through the Alps and influenced by the Adriatic sea breezes that whisper from the south. It is very versatile and goes well with simple fish dishes or vegetable sauces.

### TASTING NOTES

Golden in color with floral notes mixed with rich fruit aromas of apricot and peach; slight chalkiness; A soft, medium bodied wine with mineral and melon flavors.

### VINEYARD

Location: Villa Locatelli, Friuli Isonzo DOC; 20 Hectares in size with North to South exposure; Altitude is 47 sea/level

### VINIFICATION

Grapes are destemmed and crushed; 10 - 12 days fermentation in stainless steel; No malolactic fermentation; 5 months aging on the lees

### VITICULTURE

Soils Profile: shallow with generous gravel - pebbly texture and reddish clay rich in iron and aluminium oxides; Harvest in early September.

# VILLA LOCATELLI

## REFOSCO DAL PEDUNCOLO ROSSO



### TECHNICAL INFORMATION

<b>Producer</b>	TENUTA DI ANGORIS
<b>Country</b>	ITALY
<b>Region</b>	FRIULI
<b>Alcohol</b>	12.5%
<b>Composition</b>	100% REFOSCO PEDUNCOLO ROSSO

### 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. The 120 hectares of vineyards of Tenuta di Angoris reveal their space into three zones AOC neighboring region: Isonzo del Friuli, Collio and Friuli Eastern Hills, areas protected from cold winds from the north-east through the Alps and influenced by the Adriatic sea breezes that whisper from the south. Serve with roasts, meats with rich sauces, game, and spicy dishes.

### TASTING NOTES

Forthright and broad lingering with blackberry, cherry, forest floor, and white pepper scents; slightly herbaceous. The palate is sturdy with lively tannins; wild and earthy; noticeable acidity.

### VINEYARD

Location: Villa Locatelli, Friuli Isonzo DOC, 3 Hectares in size with North to South Exposure

### VINIFICATION

Grapes destemmed and crushed; 10 days fermentation and maceration in stainless steel tanks; Malolactic fermentation; 6 months aging in oak barrels.

### VITICULTURE

Soil Profile: shallow with generous gravel - pebbly texture and reddish clay rich in iron and aluminum oxides.

# VILLA LOCATELLI

## Sauvignon Blanc

D.O.C. Friuli Isonzo



*Sauvignon Blanc from Friuli remains a hidden treasure. In the Isonzo, the wines tend to be a Sancerre like with greater texture and weight..*

**Grape variety:** Sauvignon 100%

**Vineyard Location:** Villa Locatelli, Friuli Isonzo DOC

**Size:** 8 ha

**Altitude:** 47 sea/level

**Exposure:** N-S

**Training method:** Guyot

**Average vineyard:** 2003

**Vine density:** 7.200vines / ha

**Yield per hectare:** 90 quintals/ ha

**Alcohol:** 12.5 %

**Total acidity:** 6,2 g / l

**pH** 3.2

**Soils profile:** . Shallow with generous gravel – pebbly texture and reddish clay rich in iron and aluminum oxides.

**Harvest period:** early September

**Production:** 65.000 bottles

### **Vinification:**

Grapes destemmed and crushed; 6 hours coal soak maceration; 10 -12 days fermentation in stainless steel; No malolactic fermentation; 5 months aging on the lees.

### **Color:**

Pale green with golden highlights.

### **Nose:**

Intense, aromatic with overtones of green bell-pepper and tomatoes leaf; grapefruit and white peach; minty; thyme, rosemary, marjoram.

### **Palate:**

Fresh, with a light body; lingering minerality; delicate.

### **Serving Suggestion:**

Ham and melon, aperitif, smoked salmon.

### **Suggested Serving Temperatures:**

8 - 9° C.