



EVERY BOTTLE



TELLS A STORY

TENUTA DI ANGORIS 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



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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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