



EVERY BOTTLE



TELLS A STORY

TENUTA DI ANGORIS SCHIOPPETTINO



TECHNICAL INFORMATION

Country	Italy
Region	Friuli
Sub-Region	Colli Orientali
Producer	Tenuta di Angoris
Vintage	2016
Composition	100% SCHIOPPETTINO
Alcohol	13.5%
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.

TASTING NOTES

Ruby red with purple. Blackberry, raspberry, and blueberry on the nose with slight pepper and licorice. Medium-bodied, with prominent but fine-grained tannins; elegant with plenty of acidity and spice.

PAIRING SUGGESTIONS

Feathered game, roasted lamb disse; be creative, try it with tempura; Suggested Serving Temperature: 18-20 degrees C.

VINEYARD

- **DOC:** Stabili della Rocca
- **Size:** 1.5 hectares
- **Altitude:** 80 MASL
- **Exposure:** East
- **Average Age of Vines:** 25 years old
- **Soil:** Ponca, eocene marl



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VINIFICATION

- **Harvest:** Early October
 - **Fermentation:** 14 days in stainless steel with malolactic fermentation
 - **Aging:** 12 months in tonneaux, 4 months in bottle
 - **Production:** 8,000 bottles
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