



EVERY BOTTLE



TELLS A STORY

## VILLA LOCATELLI PINOT GRIGIO



### TECHNICAL INFORMATION

<b>Vintage</b>	2016
<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 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. 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



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## VITICULTURE

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



ANGORIS

VINI FRIULANI DAL 1648

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