



EVERY BOTTLE



TELLS A STORY

## VILLA LOCATELLI REFOSCO DAL PEDUNCOLO ROSSO



### TECHNICAL INFORMATION

<b>Vintage</b>	2017
<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.



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## VITICULTURE

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



# ANGORIS

VINI FRIULANI DAL 1648

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