



EVERY BOTTLE



TELLS A STORY

## VILLA LOCATELLI SAUVIGNON BLANC

### TECHNICAL INFORMATION



<b>Country</b>	Italy
<b>Region</b>	Friuli
<b>Sub-Region</b>	Isonzo
<b>Producer</b>	Tenuta di Angoris
<b>Vintage</b>	2017
<b>Composition</b>	100% SAUVIGNON
<b>Certifications</b>	Sustainable, Vegan
<b>Alcohol</b>	12.5%

### 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.

### TASTING NOTES

Pale green in color with golden highlights; Intense, aromatic with overtones of green bell-pepper and tomato leaf, grapefruit and white peach, minty, thyme, rosemary, and marjoram.

### PAIRING SUGGESTIONS

A fresh wine with a light body and lingering minerality goes well with ham and melon, aperitif, and smoked salmon.

### VINEYARD

- *Location:* Villa Locatelli, Friuli Isonzo DOC
- *Size:* 8 hectares
- *Altitude:* 47 sea/level
- *Average Vine Age:* 12 years



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## VITICULTURE

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

## 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.

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