



ANGORIS Friulano

Delicate, flowery, especially acacia; peach, pear, almond; sage, thyme, ginger, slightly vegetal and medicinal; creamy; mineral notes. Soft, harmonious; long; warm, well balanced; fleshy, textured, slightly saline with bitter almond finish.



ANGORIS Collio Bianco

Very complex; sage, thyme, acacia flora, elderberry; green apple, citrus, white peach, slightly tropical; very mineral; elegant. Bone dry; medium bodied, but rich; lively acidity.



ANGORIS Schioppettino

Berry like blackberry, raspberry, blueberry; intense; grapey; slightly peppery with licorice notes. Medium bodied; prominent yet fine tannins; plenty of acidity; spicy.



ANGORIS Pignolo

Very complex and intriguing; tar, leather, wild clove, licorice, coffee, cocoa, sweet cherry. Strong, dark, robust flavor, sour cherry, tobacco; rustic, tannic yet velvety; full strong acidity.