



ANGORIS
1648



Pinot Nero

DOC FRIULI ISONZO
ALBERTINA



Pinot Nero 100%



Villa Locatelli ~ Training method Sylvoz ~ Harvest time mid-September



13,0% Vol.



Composed of pebbles and stones, red clay rich in aluminium and iron oxides ~ Exposure East-West ~ 47 sea/level ~ Production area 2 ha



Planted in 1997 ~ Vine density 3.820 vines/ha ~ Yield per hectare 60 quintals/ha ~ Production 6.000 bottles



Prefermentative cold maceration of the crushed grapes for about three days, at the end of which the alcoholic fermentation is induced with the inoculation of selected yeasts. When the sugars are completely developed, the wine is aged in stainless steel tanks for 70% and in tonneaux of 500 liters for 30%. The aging process lasts until July when it is bottled and left to rest in the bottle for other 10 months.



Medium intensity ruby note.

Complex and elegant olfactory framework that ranges from spices to ripe red fruit, with light notes of field flowers. Fresh, spicy, sapid, rightly tannic, harmonious and inviting.



Mixed boiled meats, white poultry meat, baked pork, medium-aged cheeses.

Serving temperature 18 °C



DECANTER ~ COMMENDED

GILBERT & GAILLARD ~ GOLD MEDAL

LUCA MARONI ~ 90 POINTS