



ANGORIS
1648



Sauvignon Blanc

DOC FRIULI COLLI ORIENTALI
ANGORIS LINE



Sauvignon Blanc 100%



Stabili della Rocca ~ Training method Sylvoz ~ Harvest time mid-September



13,5% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 90 sea/level ~ Production area 2 ha



Planted in 1992 ~ Vine density 3.100 vines/ha ~ Yield per hectare 70 quintals/ha ~ Production 16.000 bottles



After the cold maceration, the fermentation of the must takes place at a controlled temperature for 10 days. Then the wine is left to rest 8 months in stainless steel tanks and is then aged in the bottle for a month.



Straw yellow with hints of pale green.

Fine and aromatic; elderberry; spearmint, sage, basil; yellow peach; nettle; papaya.

Full body, elegant, harmonious; mineral and slightly savory, vibrant and long acidity.



Mussels and clams sauté, grilled fish, tasty vegetarian dishes, asparagus and boiled eggs, risotto with urtizzons (wild asparagus).

Serving temperature 10 - 12 °C



GILBERT & GAILLARD ~ GOLD MEDAL
BIBENDA ~ 4 GRAPPOLI

