



ANGORIS
1648



Langor Collio Bianco

DOC COLLIO

RISERVA GIULIO LOCATELLI



A selection of our best Collio grapes.



Ronco Antico ~ Training method Guyot ~ Harvest time late September



13,5% Vol.



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



Planted in 1990 ~ Vine density 3.800 vines/ha ~ Yield per hectare 50 quintals/ha ~ Production 3.000 bottles



After the cold maceration, the fermentation takes place at a controlled temperature for 14 days.

Then, there is the aging of 12 months on the lees, and then bottle aging for a further 14 months.



Straw yellow with greenish.

Intense and complex nose, sage, thyme and acacia, green apple, lime, white peach, tropical notes. Mineral and elegant. Dry, warm, tasty and medium body. Good acidity, harmonious and elegant.



Raw fish as carpaccio of yellowtail and swordfish, shrimp, lobster, oysters and tuna tartare.
Serving temperature 10 - 12 °C



GAMBERO ROSSO ~ TRE BICCHIERI
GILBERT & GAILLARD ~ MEDAL 92+ POINTS
MUNDUS VINI ~ GOLD MEDAL
DECANTER ~ BRONZE MEDAL
THE WINEHUNTER ~ RED AWARD
BIBENDA ~ 4 GRAPPOLI