



ANGORIS
1648



Pignolo

DOC FRIULI COLLI ORIENTALI
RISERVA GIULIO LOCATELLI



Pignolo 100%



Stabili della Rocca ~ Training method Guyot ~ Harvest time late September



14,0% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 100 sea/level ~ Production area 1 ha



Planted in 2000 ~ Vine density 4.000 vines/ha ~ Yield per hectare 50 quintals/ha ~ Production 700 bottles



The fermentation and maceration of must takes place for 14 days in open vats. Malolactic fermentation.

The wine ages for 48 months in tonneaux and in the bottle for another 12 months.



Garnet with slightly fading hues.

Complex and intriguing; leather, cocoa, liquor, coffee and marasca cherry.

Intense and rugged, overripe red fruit, tobacco; tannic, but velvety, great acidity.



Fiorentina Chianina grilled, braised, wild boar and deer, Frant Friulan cheese.

Serving temperature 16 - 18 °C



GAMBERO ROSSO ~ 2 BICCHIERI ROSSI
MUNDUS VINI ~ SILVER MEDAL

GILBERT & GAILLARD ~ MEDAL 91 POINTS

VINIBUONI D'ITALIA ~ GOLDEN STAR

LUCA MARONI ~ 93 POINTS

THE WINEHUNTER ~ RED AWARD

BIBENDA ~ 4 GRAPPOLI