



ANGORIS
1648



Cabernet Franc

DOC FRIULI ISONZO
VILLA LOCATELLI



Cabernet Franc 100%



Villa Locatelli ~ Training method Sylvoz ~ Harvest time early October



12,50% Vol.



Composed of pebbles and stones, red clay rich in aluminium and iron oxides ~ Exposure North-South ~ 47 sea/level ~ Production area 3 ha



Planted in 2000 ~ Vine density 3.500 vines/ha ~ Yield per hectare 90 quintals/ha ~ Production 28.000 bottles



The fermentation of the must with the skins takes place at controlled temperature.
Malolactic fermentation.
12 months aging in stainless steel tanks.



Deep ruby red.
Intense; vegetal notes and herbaceous, cherry.
Medium body; round with typical vegetal after notes.



Salami or with red meat, risotto with sausage or cotechino with lentils.
Serving temperature 16 - 18 °C

