



ANGORIS
1648



Chardonnay

DOC FRIULI ISONZO

VILLA LOCATELLI



Chardonnay 100%



Villa Locatelli ~ Training method Guyot ~ Harvest time early September



12,50% Vol.



Composed of pebbles and stones, red clay rich in aluminium and iron oxides ~ Exposure North-South ~ 47 sea/level ~ Production area 4 ha



Planted in 2004 ~ Vine density 7.200 vines/ha ~ Yield per hectare 90 quintali/ha ~ Production 30.000 bottles



After a short cold maceration, the fermentation of the must takes place at a controlled temperature.
Then the wine is left to rest 5 months in stainless steel tanks.



Straw yellow of medium intensity.
Fruity aromas of pineapple, apricot and peach.
Dry, full, harmonious, balanced.



Ideal on its own or with light appetizers, boiled sea bass, oysters; risotto with cuttlefish ink; white steamed meat and fresh cheeses.
Serving temperature 8 - 9 °C

