



ANGORIS  
1648



# Friulano

*DOC FRIULI ISONZO*  
**VILLA LOCATELLI**



Friulano 100%



Villa Locatelli ~ Training method Sylvoz and 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 7 ha



Planted in 1987 and 2007 ~ Vine density 3.800 vines/ha ~  
Yield per hectare 90 quintals/ha ~ Production 55.000 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 with slight golden hues.  
Wildflower dominate the nose; some richness of almond and  
honey combine with some vegetal geranium leaf and hay  
aromas.  
Smooth; dry and medium body; well-balanced; characteristic  
bitter almond finish.



San Daniele Ham, light soups, risotto with shrimp and  
zucchini flowers, frittata with zucchini flowers and vegetables.  
Serving temperature 8 - 9 °C



VINIBUONI D'ITALIA ~ CORONA

