



ANGORIS
1648



Pinot Bianco

DOC FRIULI ISONZO
VILLA LOCATELLI



Pinot Bianco 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 7 ha



Planted in 2002 ~ Vine density 3.600 vines/ha ~ Yield per hectare 90 quintals/ha ~ Production 20.000 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 golden apples, pineapple and apricots; white flowers and a pleasant stony minerality.
Dry and medium body; elegant, warm, well-balanced.



Ideal on its own or light appetizers, vegetable soups, fried eggs, boiled fish dishes and light cheeses.
Serving temperature 8 - 9 °C



DECANTER ~ BRONZE MEDAL
LUCA MARONI ~ 90 POINTS

