



ANGORIS
1648



Pinot Grigio

DOC FRIULI ISONZO

VILLA LOCATELLI



Pinot Grigio 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 22 ha



Planted in 1990 and 2007 ~ Vine density 3.500 vines/ha ~ Yield per hectare 100 quintals/ha ~ Production 170.000 bottles



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.
Floral notes mix with rich fruit aromas of apricot and peach; slight chalkiness.
Dry and medium body; elegant, warm and well-balanced.



Ideal on its own, with fish, vegetable soups, stuffed sardines, steamed fish and fresh cheeses.
Serving temperature 8 - 9 °C



WINE ENTHUSIAST ~ 90 POINTS
LUCA MARONI ~ 92 POINTS
FALSTAFF ~ 90 POINTS
DECANTER ~ BRONZE MEDAL