



ANGORIS
1648



Refosco dal Peduncolo Rosso

DOC FRIULI ISONZO

VILLA LOCATELLI



Refosco dal Peduncolo Rosso 100%



Villa Locatelli ~ Training method Sylvoz and Guyot ~
Harving 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 1997 and 2003 ~ Vine density 3.570 vines/ha ~
Yield per hectare 80 quintals/ha ~ Production 30.000 bottles



The fermentation of the must with the skins takes place at
controlled temperature.

Malolactic fermentation.

6 months aging in stainless steel tanks.



Deep garnet with purple tingers.

Fortbright, broad lingering, blackberry, cherry, forest floor,
white pepper, slightly herbaceous.

Sturdy with lively tannins; wild and earthy; noticeable acidity.



Roast, meats with rich sauces; game; spicy dishes.

Serving temperature 16 - 18 °C