



ANGORIS
1648



Sauvignon Blanc

DOC FRIULI ISONZO

VILLA LOCATELLI



Sauvignon Blanc 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 8 ha



Planted in 2003 ~ Vine density 7.200 vines/ha ~ Yield per hectare 90 quintals/ha ~ Production 65.000 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.



Pale green with golden highlights.
Intense, aromatic with overtones of green bell-pepper and tomatoes leaf; grapefruit and white peach; minty; thyme, rosemary, marjoram.
Dry and medium body; elegant, warm and well-balanced.



Smoked salami, Tuscan finocchiona, smoked salmon, timbales of tasty vegetables and asparagus, trout citrus fruits.
Serving temperature 8 - 9 °C



CONCOURS MONDIAL DU SAUVIGNON ~ GOLD MEDAL

