



ANGORIS
1648



Ravòst Merlot

DOC FRIULI COLLI ORIENTALI

RISERVA GIULIO LOCATELLI



Merlot 100%



Stabili della Rocca ~ Training method Guyot ~ Harvest time late September



13,50% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 90 sea/level ~ Production area 1 ha



Planted in 1990 ~ Vine density 3.800 vines/ha ~ Yield per hectare 50 quintals/ha ~ Production 3.000 bottles



After a prefermentative cold maceration, the fermentation of the must with the skins takes place at controlled temperature for 12 days. At the end of this fermentation, malolactic fermentation is carried out. The wine is then left to rest for 48 months in French oak tonneaux. Subsequently, everything is refined first in stainless tanks for 12 months and then in bottles for 14 months.



Deep ruby red.

Wide, spicy, slightly smoky, wild berries, ink and ethereal notes.

Dry, warm, strong and soft, seductive tannins and good acidity.



Wild game, Fiorentina Chianina grilled.

Serving temperature 18 - 20 °C



GAMBERO ROSSO ~ 2 BICCHIERI ROSSI

MUNDUS VINI ~ SILVER MEDAL

GILBERT & GAILLARD ~ MEDAL 90 POINTS

LUCA MARONI ~ 90 POINTS

BIBENDA ~ 4 GRAPPOLI