



ANGORIS  
1648



# Friulano

*DOC FRIULI COLLI ORIENTALI*  
**ANGORIS LINE**



Friulano 100%



Stabili della Rocca ~ Training method Guyot ~ Harvest time mid-September



13,0% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 90 sea/level ~ Production area 3 ha



Planted in 1982 ~ Vine density 3.570 vines/ha ~ Yield per hectare 60 quintals/ha ~ Production 18.000 bottles



After the cold maceration, the fermentation of the must takes place at a controlled temperature for 10 days.

Then the wine is left to rest 8 months in stainless steel tanks and is then aged in the bottle for a month.



Straw yellow with hints of gold.

Delicate; flowery, especially acacia; peach, pear, almond; sage, thyme, ginger, slightly vegetal and medicinal; creamy and mineral note.

Soft, harmonious; long; warm, well balanced; fleshy, textured, creamy; slightly saline with bitter almond finish.



San Daniele Ham; risotto with seafood, shellfish, vegetable soups and Asian fusion dishes with soy sauce and ginger.

Serving temperature 10 - 12 °C



GAMBERO ROSSO ~ TRE BICCHIERI

DECANTER ~ BRONZE MEDAL

THE WINEHUNTER ~ RED AWARD

MUNDUS VINI ~ SILVER MEDAL

GILBERT & GAILLARD ~ MEDAL 91 POINTS

VINIBUONI D'ITALIA ~ CORONA

BIBENDA ~ 4 GRAPPOLI

