



ANGORIS
1648



Spìule Chardonnay

DOC FRIULI COLLI ORIENTALI
RISERVA GIULIO LOCATELLI



Chardonnay 100%



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



13,5% Vol.



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



Planted in 2001 ~ Vine density 4.000 vines/ha ~ Yield per hectare 60 quintals/ha ~ Production 5.500 bottles



A portion of the must (80%) is fermented at a temperature controlled in steel, while the remainder part (which ferments in tonneaux) runs also the malolactic fermentation, at the end of the alcoholic one. After 12 months aging in their respective receptacles, they are blended and bottled. Subsequently, the bottles rest for another 14 months.



Gold.
Intense, yogurt, custard, peach quince; mineral notes.
Dry, fruity, round. Elegant, soft. High acidity and minerality.



Strong fish dishes like sardines, white meats with cream sauces.
Serving temperature 10 - 12 °C



GAMBERO ROSSO ~ TRE BICCHIERI
DECANTER ~ SILVER MEDAL
GILBERT & GAILLARD ~ MEDAL 92+ POINTS
THE WINEHUNTER ~ RED AWARD
LUCA MARONI ~ 95 POINTS
I VINI DI VERONELLI ~ 90/100 POINTS
BIBENDA ~ 4 GRAPPOLI