



ANGORIS
1648



Friulano

DOC FRIULI ISONZO
VILLA LOCATELLI



Friulano 100%



Villa Locatelli ~ Training method Sylvoz and Guyot ~
Harvest time early September



13,00% Vol.



Composed of pebbles and stones, red clay rich in aluminium
and iron oxides ~ Exposure North-South ~ 47 sea/level ~
Production area 7 ha



Planted in 1987 and 2007 ~ Vine density 3.800 vines/ha ~
Yield per hectare 90 quintals/ha ~ Production 55.000 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.



Straw yellow with slight golden hues.
Wildflower dominate the nose; some richness of almond and
honey combine with some vegetal geranium leaf and hay
aromas.
Smooth; dry and medium body; well-balanced; characteristic
bitter almond finish.



San Daniele Ham, light soups, risotto with shrimp and
zucchini flowers, frittata with zucchini flowers and vegetables.
Serving temperature 8 - 9 °C



VINIBUONI D'ITALIA ~ CORONA
LUCA MARONI ~ 90 POINTS
DECANTER ~ BRONZE MEDAL

