



ANGORIS  
1648



# Pinot Grigio

*DOC FRIULI ISONZO*

**VILLA LOCATELLI**



Pinot Grigio 100%



Villa Locatelli ~ Training method Sylvoz and 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 22 ha



Planted in 1990 and 2007 ~ Vine density 3.500 vines/ha ~ Yield per hectare 100 quintals/ha ~ Production 170.000 bottles



The fermentation of the must takes place at a controlled temperature.  
Then the wine is left to rest 5 months in stainless steel tanks.



Bright and clear colour.  
Floral notes with prevailing aromas of fruit, citrus, white flowers and hay; slight chalkiness.  
Delicate, well-structured, with a slightly savoury finish.



Ideal on its own, with fish, vegetable soups, stuffed sardines, steamed fish and fresh cheeses.  
Serving temperature 8 - 9 °C



WINE ENTHUSIAST ~ 90 POINTS  
LUCA MARONI ~ 92 POINTS  
FALSTAFF ~ 90 POINTS  
DECANTER ~ BRONZE MEDAL

