

# Tenuta Angoris

FRIULI, ISONZO, COLLIO, COLLI ORIENTALI DEL FRIULI, ITALY, LOCATELLI FAMILY



## Villa Locatelli Pinot Grigio, DOC Friuli Isonzo

- 100% Pinot Grigio
- 20 ha
- Average Vineyard, 1990-2007
- Vine density, 3500 vines/ha
- Yield per hectare, 100 quintals/ha
- Gravel, pebbly texture with reddish clay rich in iron and aluminum oxides
- 140,000 bottles
- 10-12 days fermentation in stainless steel
- No malolactic fermentation
- 5 months aging on lees
- Vegan & Organic



Golden colour; the nose is a mix of rich fruit of apricot and peach with a slight chalkiness. Soft, medium bodied with mineral and melon flavours.

FOOD SUGGESTIONS: Simple fish dishes; pasta with cream sauces.

## Angoris Refosco Peduncolo Rosso, DOC Friuli Colli Orientali

- 100% RPR
- 1 ha
- Average Vineyard, 2000
- Vine density, 4000 vines/ha
- Yield per hectare, 80 quintals/ha
- Ponca soil
- 7000 bottles
- 14 days fermentation and maceration in stainless steel tanks
- Malolactic fermentation
- 12 months in tonneaux
- 4 months in bottle before release



Deep garnet with purple tinges, almost impenetrable. The palate is crisp, dry, slightly tannic with noticeable acidity; wild, slightly spicy.

FOOD SUGGESTIONS: Braised meat, boar, hare and other gamey meats.



## Villa Locatelli Friulano, DOC Friuli Isonzo

- 100% Friulano
- 3 ha
- Average Vineyard, 1987-2007
- Vine density, 3800 vines/ha
- Yield per hectare, 90 quintals/ha
- Gravel, pebbly texture and reddish clay rich in iron and aluminum oxides
- 35,000 bottles

## Angoris Ribolla Gialla, DOC Friuli Colli Orientali

- 100% Ribolla Gialla
- 4 ha
- Average Vineyard, 2001
- Vine density, 4000 vines/ha
- Yield per hectare, 80 quintals/ha
- Ponca soil
- 34,000 bottles
- 4 hours cold soak maceration
- 10 days fermentation in stainless steel tanks
- No malolactic fermentation
- 8 months lees contact



Pale straw yellow with greenish hues. Chalky and flinty nose with a blend of smoke, cedar, green apple and lemon lime. Fresh, rich, tingly acidity and minerality; melon and golden delicious, long and elegant.

FOOD SUGGESTIONS: Match its acidity; sharp sauces with lemon, cold appetizers; grilled fish, seafood pastas.

## Angoris Schioppettino, DOC Friuli Colli Orientali

- 100% Schioppettino
- 1.5 ha
- Average Vineyard, 1992
- Vine density, 5000 vines/ha
- Yield per hectare, 70 quintals/ha
- Ponca soil
- 8000 bottles
- 14 days fermentation and maceration in stainless steel tanks
- Malolactic fermentation
- 12 months in tonneaux
- 4 months in bottle before release



Pale ruby red with purple hues. Berry like nose with a slight pepper and liquorish spice note. Medium bodied, prominent yet fine tannins, elegant with plenty of acidity and spicy.

FOOD SUGGESTIONS: Feathered game, roast lamb, tempura.

- 10-12 days fermentation in stainless steel
- No malolactic fermentation
- 5 months aging on lees

Wildflowers dominate the nose with hints of almond, honeysuckle and vegetal geranium leaf and hay aromas. Smooth, dry, medium bodied with a bitter almond finish.

FOOD SUGGESTIONS: On its own or with light soups and canapés.

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## VINEYARD NOTES

- Historic estate that dates back to 1648- over 360 years of winemaking
- Northeastern corner of Italy, one hour from Venice; i Where Northern and Southern Europe and Western and Eastern Europe meet- multiculturalism is our heritage.
- Founded in 1648- one of the oldest in Friuli; In the 1950s Angoris becomes one of the first Friuli producers to bottle wine.
- In 1967, Locatelli family bought the estate.
- 620 hectares (1530 acres) of land; 130 hectares (320 acres) of vineyard
- Production 800,000 bottles
- Vineyards in all three important high-quality DOCs of Friuli: Isonzo, Collio and Colli Orientali del Friuli.
- 100% Estate grown grapes and are expressed in two lines, "Villa Locatelli" and " Angoris"
- Villa Locatelli are made from the Isonzo vineyards and are a great introduction to the wines from Friuli; fresh, mineral, aromatic and young. The wines are captivating while yet easy drinking.
- Isonzo vineyards are alluvial plains with high density of gravel and mineral matter; Wines tend to have lighter structure, more mineral taste profile, more floral aromas.
- Angoris wines come the vineyards in the Collio and Colli Oriental DOC's. The wines are known for their power, structure and depth.
- Collio and Colli Oriental vineyards have "ponca soil".
- Collio vineyards are exposed southwards. They are perhaps more elegant wines but the deep ponca soils give great minerality. The wines are more adapt to long aging.
- Colli Oriental vineyards are located on 40 acres of steep hillside. The wines tend to have beautiful freshness and floral aromas and nice acidity with more weight and complexity then other vineyards. While alcohol is often higher than other areas, it is balanced and the wines don't finish warm but rather with a long, clean mineral note.
- Unique to Collio and Colli Orientali area, the geological name is "flysch di Cormons", but the locals call it "ponca"; Light -colored calcareous marl, formed deep beneath the sea, where water pressure compressed this calcium rich sediment; Mixture of breakable sandstone and calcareous clay; The clay is helpful in retaining water in dry periods; Ponca keeps the natural vigor of the vines in check, allowing them to ripen fruit slowly, allowing aroma compounds to develop and holding on to acidity; Ponca swells and shrinks when it gets wet and dries out, allowing vine roots to burrow deep; Sandstone important for the drainage of excess water, but also because as the roots grow they picking up micronutrients from the rock.

## CONTACT



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