

GRAFT
WINE COMPANY

VILLA LOCATELLI REFOSCO DAL PEDUNCOLO ROSSO / TENUTA DI ANGORIS / 2016 / FRIULI / ITALY

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

In 1648 Locatello Locatelli received 300 fields in the area close to Cormons named "Langoris". Now, Marta Locatelli and her family ensure that Tenuta di Angoris still holds its strong connections to the past, its traditions, and the rhythms of life dictated by nature and the seasons. It's not easy to remember these guiding principles in a fast-moving, ever-changing modern world. They dedicate their lives to communicating the passion for the produce of a land that has given so much for so long, dedication towards improvement, and the marriage between tradition and innovation.



VITICULTURE + VINIFICATION

An area covered by pebbles and stones on a red clay and rich in aluminium soil with iron oxides. The climate is continental, with light seaside influence from the Adriatic sea. Good temperature shifts between night and day, with cool Winters and hot Summers. Soft pressing after harvest, fermentation on skins in steel tanks for 12 days. A gentle clarification followed by ageing for 12 months in stainless steel tanks. Bottling in October the year after harvest and ageing for 6 months in bottle. Malolactic fermentation was completed in stainless steel tanks.

TASTING NOTE

An ancient variety that continues a long tradition of producing juicy wines filled with character. The name comes from Friuli "rap fosc" meaning 'dark cluster'. Deep garnet with purple hints. Aromas are fruit forward, broad and lingering with notes of blackberry, cherry, forest floor, white pepper, with hints of herbs. A palate of sturdy tannins and lively acidity.

FACTS + STATS

WINEMAKER	ALESSANDRO DAL ZOVO
VARIETIES	REFOSCO DAL PEDUNCOLO ROSSO
APPELLATION	FRIULI
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	12.50%
SUGAR	1,9 G/L
TOTAL ACIDITY	6,72 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	59 MG/L
CASE SIZE	6

