

GRAFT
WINE COMPANY

VILLA LOCATELLI PINOT BIANCO / TENUTA DI ANGORIS / 2017 / 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. A short and cold maceration for 3-4 hours in the press after harvest. Fermentation, followed by a gentle clarification, and settling until the end of February following fermentation in stainless steel tanks. The wine was bottled at the end of February followed by ageing for 2-3 weeks in bottle. Fermentation was done with selected yeasts, for about 12 days at controlled temperature of 16°C. No malolactic was completed.

TASTING NOTE

Pinot Bianco is a genetic variation Pinot Noir. It is called the "enfant terrible" because it suffers (more than other varieties) with climate instability. At Angoris, we place special emphasis on this unknown grape variety. Starw yellow in colour, with fruity aromas of golden apples, pineapple and apricots. Added complexity of white flowers and a pleasant stony minerality. Dry with a medium body; elegant, warm, well-balanced.

FACTS + STATS

WINEMAKER	ALESSANDRO DAL ZOVO
VARIETIES	PINOT BIANCO
APPELLATION	FRIULI
FORMAT	0.750L
CLOSURE	DIAM
ALCOHOL	12.50%
SUGAR	0,4 G/L
TOTAL ACIDITY	5,03 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	134 MG/L
CASE SIZE	6

