

Angoris - Ribolla Gialla, Colli Orientali del Friuli DOC

- The Ribolla Gialla you want to drink
- Imagine the texture of a crisp chardonnay with citrus, spice and a hint of hazelnut
 - Elegance and world-class quality from Friuli's oldest estate

The Producer

Founded in 1648 in the hills of Friuli, Tenuta Angoris has been a cultural sanctuary of northern Italian varietals for centuries. Instead of resting on their laurels, Angoris continues to seek the most authentic expression of their land through sustainable farming and managing their vineyards using methods of some of the finest Chateaux in France. The resultant wines are true to place, with elegance and world-class quality that make them easy to introduce to domestic wine lovers. The modest price point seals the deal. These are wines that every somm would love.

The history of Angoris dates back to 1648 when Prince Ferdinand III awarded a local soldier, Locatello Locatelli 300 fields of land in an area of Cormons called Langoris (later Angoris). At the time it was part of the Austrian Monarchy. With its rolling hills, lush vineyards, and quiet woods, the winery quickly became a natural respite for the Austrian royalty and elite.

Today Angoris is owned by the Locatelli family (unrelated to the original owners), and managed by Claudia Locatelli, who has made her mark in leading the winery to new heights of quality.

One of Claudia's most significant changes was to hire Marco Simonit, known as the "Prada of Pruning" whose clients include Château Latour, Château d'Yquem, Château Lynch-Bages, Moët et Chandon, and Maison Leroy. Simonit, a native of Friuli, was drawn to the opportunity to help Claudia identify the best varietal for each vineyard block and to treat the varietals of his homeland to the level of care he had given to his famous French clientele.

Following Simonit's plan, Angoris grows Ribolla Gialla, Schiopettino, Refosco, Friulano, Picolit, and Pignolo in their Collio and Colli Orientali) vineyards. The vineyard soils are "ponca" – a light-colored calcareous marl, formed deep beneath the sea, where water pressure compressed this calcium rich sediment. These wines carry the Angoris label, and are structured, complex and ageworthy.

In the Isonzo, a flat area with alluvial soils, Angoris grows native varietals such as Friulano and Refosco, and "nearly native" international varietals such as Pinot Grigio and Cabernet Franc (which have grown in the area for hundreds of years). These wines are approachable in style and mineral driven. To distinguish them from the Angoris wines, they carry the Villa Locatelli label.

Winemaker and enologist Alessandro dal Zovo achieves the best expression through timely harvesting and judicious use of oak. The wines are notable for their fresh, mineral driven and varietally correct character.

The Wine

It's rare to find a Ribolla of this style, quality and value. Often you find Ribolla Gialla vinified with skin contact to produce an orange wine, which is seen as fashionable now but can be tannic and off-putting except for the rare few such as Gravner and Vodopivec who have mastered the style. Angoris Ribolla Gialla hews to tradition, using a reductive stainless steel method that showcases the purity of the varietal in the cleanest form. The wine is vibrant and fresh, balancing fleshiness, floral characters, and a chalky, flinty character. This is a wine that makes you fall in love with the varietal, and excited about a new discovery from an old region. And the price is hard to beat.



Region: Friuli-Venezia Giulia

Appellation: Colli Orientali del Friuli

Vineyard: Stabili della Rocca

Altitude: 300 ft elevation

Soil: Ponca in Friulian, which is flysch, a sequence of sedimentary rocks (Eocene marl)

Varietals: 100% Ribolla Gialla

Vine age: 18 years old

Planting system: Guyot

Yield: Average 3.5 tons/acre

Harvest: late September

Production: 34,000 bottles

Vinification: destemmed; 6 hour cold soak maceration and 14 day fermentation in stainless steel tanks; no malolactic fermentation; 10 months on the lees

Tasting Notes: Fleishy and rich with a tingly acidity and fragrant, exotic aromas. Fresh fruit flavors of melon and golden delicious apple play on