

## Angoris - Schioppettino, Colli Orientali del Friuli DOC

- Authentic and delicious expression of this ancient Friulan varietal
- Luscious raspberry, blackberry and pepper notes with a medium body and clean finish
  - Sustainably farmed; 100% estate-grown, produced, and bottled

### 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, Schioppettino, 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

For those who love discovery wines, Schioppettino (skee-o-peh-tee-no) is a must try. The varietal is named after the Italian word *schiozzata* or "gun shot", which is said to refer to the popping noise it makes during fermentation -- as well as how the flavors just seem to pop and burst on the palate. The varietal was almost wiped out by phylloxera in the 19<sup>th</sup> century and winegrowers replanted the area with more fertile international varieties. Thanks to an EU decree, Schioppettino has been protected and the varietal has undergone a renaissance. Today Angoris produces one of the most pure and authentic expressions. With its luscious berry and spicy notes, this wine is very versatile and finds friends wherever it goes.



**Region:** Friuli- Venezia Giulia

**Appellation:** Colli Orientali del Friuli

**Vineyard:** Stabili della Rocca

**Altitude:** 280 ft elevation

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

**Varietals:** 100% Schioppettino

**Vine age:** Average 24 years

**Planting system:** Guyot

**Yield:** Average 3 tons/acre

**Harvest:** early October

**Production:** 8,000 bottles

**Vinification:** 14 day maceration and fermentation in tonneaux, followed by malolactic fermentation; 12 months aging in tonneaux and bottle aged 4 months before release

**Tasting Notes:** Fresh, wild, ripe blackberries, blueberries, and