

Villa Locatelli, Cabernet Franc

- A classic example of Cabernet Franc from Friuli, one of the best regions for the varietal
- Herbaceous like a Cabernet Franc from the Loire, with less “barnyard” and more fruit
 - Made from 100% estate-owned fruit

The Producer

Villa Locatelli creates true-to-place, high quality and well-priced wines from Friuli’s Isonzo DOC. Focusing on varietals that thrive in Friuli, such as Pinot Grigio, Cabernet Franc, Friulano and Refosco, Villa Locatelli’s goal is to fully reflect the distinctive qualities in both varietal and terroir. Being part of Tenuta Angoris, Friuli’s oldest producer, Villa Locatelli has a distinct advantage in maintaining quality leadership by growing 100% of its fruit on its estate.

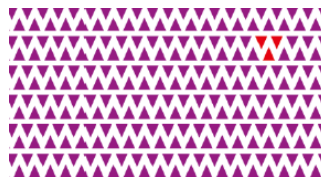
The origins of Villa Locatelli date back to 1648, when Emperor Ferdinand III gave war hero Locando Locatelli some prime fields in the Friulan village of Langoris (later renamed Angoris) to thank him for his service. The estate developed a reputation for producing high quality wine enjoyed by Hapsburg empire elite in the 17-18th centuries. Villa Locatelli continued to be a quality leader, pioneering white varietal vinification methods that are today the standard internationally.

Since 1967, Angoris has been owned and managed by an unrelated Locatelli family. Claudia Locatelli, who became the director 10 years ago, has focused on modernizing the estate’s approach to winemaking to ensure it remained a quality leader. Her vision is to showcase the outstanding terroir of these historic estates by managing every aspect of quality from vineyard to bottle. Working with Marco Simonit, Italy’s premier agronomist, Claudia increased their focus on sustainable farming, rededicated the estate to biodiversity through growing ancient varietals alongside international ones, and converted the winery to nearly 100% solar power generation.

Within the mountainous Friuli region, the Isonzo is an alluvial flood plane with soils rich in calcium and minerals. In contrast to the highly structured wines from Collio on its northern border, Isonzo produces wines lighter in body, fresher, more mineral and floral. Villa Locatelli estate is in Isonzo’s Rive Alta, considered the best of the DOC because it is on a high, gravel-rich bank of the Isonzo river. Villa Locatelli’s choice terroir and dedication to quality present the Isonzo at its best.

The Wine

Cabernet Franc has been popular in Friuli’s vineyards for over 200 years, as the varietal is ideally suited to the region’s cool climate and rocky soil. Compared to Cabernet Franc from the Loire Valley, this wine is similarly herbaceous, less “barnyard” and fruitier. It is lighter and brighter than Cabernet Franc from California. For a truly authentic Friulan experience, try this wine slightly chilled!



Cabernet Franc
 Friuli Wines since 1648



Region: Friuli

Production Area: Friuli Isonzo, Rive Alte

Appellation: Isonzo DOC

Varietal Blend: 100% Cabernet Franc

Vineyard: Villa Locatelli

Altitude: 150 feet

Soil: Shallow with generous gravel-pebbly texture and reddish clay rich in iron and aluminum oxides

Planting System: Single Guyot

Vine density: 1400 vines / acre

Vine age: Average 20 years

Harvest: Early October

Yield: 8000 lbs/acre

Production: 2,300 cases

Vinification: Grapes destemmed and crushed; 10 day fermentation and maceration in stainless steel tanks; malolactic fermentation.

Aging: 6 months aging in oak barrels

Alcohol: 12.5 %

Tasting Notes: Intense; vegetal notes of grass and cut hay; cherry, grapey. Medium bodied; round.

Food Pairings: On its own; cold meats. .