

Villa Locatelli, Friulano

- The most popular white varietal in Friuli, Italy's best white wine region
 - Fresh and authentic version of this ancient indigenous varietal
 - 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. Since then Villa Locatelli has continued to innovate, pioneering white varietal vinification methods that are today the standard internationally.

Since 1967, Angoris has been owned by another Locatelli family (unrelated to the war hero), now in their third generation of management under Claudia Locatelli. Claudia's vision is to showcase the great terroir of these historic estates by managing every aspect of quality from vineyard to bottle. Working with Marco Simonit, Italy's premier agronomist, Claudia has 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

Friulano is the most popular white varietal in Friuli, a region legendary for producing outstanding white wines. Light, approachable, and low in alcohol, Friulano is often enjoyed by itself or with light foods. Its unique flavor profile makes it distinct and memorable. An authentic and delightful way to experience Friuli!



Region: Friuli

Production Area: Friuli Isonzo, Rive Alte

Appellation: Isonzo DOC

Varietal Blend: 100% Friulano

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: 1280 vines / acre

Vine age: Average 25 years

Harvest: Early September

Yield: 8800 lbs/acre

Production: 3000 cases

Vinification: Grapes destemmed and crushed; 2 hour cold soak maceration; 10-12 day fermentation in stainless steel; no malolactic fermentation.

Aging: 5 months aging on the lees

Alcohol: 12.5 %

Tasting Notes: Wildflowers with almond and honeysuckle; aromas of geranium leaf and hay. Dry and medium bodied; well-balanced; characteristic bitter almond finish.

Food Pairings: Perfect alone, with light soups or prosciutto