

## Villa Locatelli, Pinot Grigio

- An excellent and affordable Pinot Grigio from the best white wine region of Italy
- Exemplary structure, freshness and minerality show just how good Pinot Grigio can be
  - 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 17-18<sup>th</sup> 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

Experts agree that Friuli is one of the best regions for Pinot Grigio, a testament to how well-suited the varietal is to the area. Villa Locatelli's Pinot Grigio is an excellent representation of Pinot Grigio from the Isonzo DOC, with citrus and apricot, mid-palate weight and stony minerality—a wonderful contrast to typical Pinot Grigio commonly found in the market. The best Pinot Grigio you'll find for the price!



Pinot Grigio  
 Friuli Wines since 1648



**Region:** Friuli

**Production Area:** Friuli Isonzo, Rive Alte

**Appellation:** Isonzo DOC

**Varietal Blend:** 100% Pinot Grigio

**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

**Yield:** 8,800 lbs/acre

**Harvest:** Early September

**Production:** 8,300 cases

**Vinification:** Grapes destemmed and crushed; 10-12 day fermentation in stainless steel; no malolactic fermentation

**Aging:** 5 months aging on the lees

**Alcohol:** 12.5 %

**Tasting Notes:** Floral notes mix with aromas of apricot and citrus; minerality and slight chalkiness. Soft; medium body.

**Food Pairings:** Very versatile; simple fish and pasta dishes.