

Villa Locatelli, Refosco dal Peduncolo Rosso

- Classic version of Refosco, Friuli's ancient and still most popular red varietal
 - Exceptional quality at a great price – a rare find in the US
 - 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

This ancient varietal is indigenous to Friuli, and continues to be the most popular red wine there because of its light, juicy and fresh style. Refosco is still hard to find the US—and when you do find it it's usually either too expensive or too oaky. Villa Locatelli's Refosco is balanced, elegant, and remarkably priced. A hip, authentic and delicious wine!



Region: Friuli

Production Area: Friuli Isonzo, Rive Alte

Appellation: Isonzo DOC

Varietal Blend: 100% Refosco dal peduncolo rosso

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: 1430 vines / acre

Vine age: Average 15 years

Harvest: Early October

Yield: 7000 lbs/acre

Production: 2,500 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: Forthright, broad, lingering; blackberry, cherry; forest floor; white pepper; slightly herbaceous. Sturdy with lively tannins; wild and earthy; fresh.

Food Pairings: Meats with rich sauces; game; spicy dishes.