

Angheli 2012

Collection versatile with character: intriguing wines that accompany you throughout the meal, versatile for food pairing



A soft red with an international taste Angheli 2012 offers a rich bouquet with notes of red fruit combined with scents of sweet tobacco and chocolate. On the palate we find silky tannins and lovely freshness. A versatile wine for matching with food, pleasant to sip from a glass.

DENOMINATION: Red - Merlot and Cabernet Sauvignon Sicilia Doc

GRAPES: Merlot and Cabernet Sauvignon

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 8 buds per plant. Planting density of about 5,000 plants per hectare and yields of about 6 tons/ha (2.4 tons/acres); (1.2 kg per plant).

VINTAGE 2012: the 2012 vintage was slightly warmer than the seasonal averages, although it was characterized by a normal climatic trend. The rainfall was concentrated in spring, but altogether in 2012 there was less rainfall than in the last 10 years (469 mm from 1 October 2011 to 30 September 2012), with yields that were slightly lower than average. A sunny harvest which

allowed for the production of very healthy grapes, perfectly ripe from an aromatic and phenolic point of view.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Angheli began in the last week of August with the Merlot and ended in the second week of September with the harvest of the Cabernet.

VINIFICATION: A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for about 11-13 days at a temperature of 28°C (82° F). Ageing in French oak *barriques* (second passage) for about twelve months and at least two years in bottle.

ANALYTICAL DATA: alcohol 13.74 % vol. - total acidity: 5.8 g/l - pH 3.64.

TASTING NOTES (15/01/2016): Angheli 2012 has a ruby red color. The nose offers a bouquet with evident notes of red fruit, ripe cherries and plums, combined with balsamic and spicy hints of sweet tobacco and chocolate. On the palate we find silky tannins and lovely freshness, it finishes with good persistence. A soft red with an international taste, with great balance between structure and pleasantness.

LONGEVITY: over 8 years.

FOOD & WINE: with grilled and roasted red meats; goat and lamb. We recommend it with porcini mushroom dishes, or paired with rabbit and polpettone. When it is served in large glasses with a wide bowl it can be uncorked at time of serving, otherwise a couple of hours in advance. Excellent at 16-18°C (60 – 64 °F).

WHEN YOU DESIRE: To get everyone to agree with originality. An intriguing and reliable solution. To gratify yourself with style. To enjoy a relaxing moment.

DIALOGUE WITH ART: "... of loves and ladies, knights and arms...". Would that be Angelica of Orlando Furioso fleeing on the horse portrayed on the label? Donnafugata has many "women in flight;" each of these has a past of history and tradition but, for sure, a future of softness and seduction.

RECENT AWARDS:

90+ points (Angheli 2011) - *Wine Advocate* (e-robertparker Sicily: Class of 2014)

FIRST VINTAGE: 1997.