

Angheli

Red – Merlot
and Nero d'Avola Sicilia IGT



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Curiosity

“...ladies, knights, arms and loves...” Would that be Angelica in Orlando Furioso, who flees on the horse shown on the label? Donnafugata has many “women in flight;” each has a past in history and tradition but also, clearly, a future of softness and seduction. First vintage: 1997

Grapes: Merlot and Nero d'Avola.

Trained in the counter-espalier system and pruned in spurred cordon. Average planting density, 5,000 vines per hectare (2,024 an acre); production of about 6.0 tons per hectare (2.4 tons an acre). Mainly clayey terrain of medium consistency.

Alcohol content: 13-13.5% vol.

Vinification: The Merlot is harvested in the final decade of August, and Nero d'Avola in the first decade of September. They are vinified in stainless steel for 12 days of skin contact at 26-30°C (79-86°F).

After malolactic fermentation, the wine matures in second passage, French oak barriques for about one year and ages in the bottle for about 6 months.

Description: This wine with its extraordinary personality and elegance has great chromatic impact. The bouquet is full with upfront fruity notes. Outstanding scents of sour cherries, blackberries and wild berries and hints of cacao, licorice and cardamom. Persistent finish.

Food & Wine: This wine combines best with imposing dishes of roasted or braised red meats, game and cheeses.

Three dishes: *Coscio di cervo al forno* (roasted leg of venison). *Coscio di stambecco al forno con verza stufata al vini rosso* (roasted mountain goat with cabbage stewed in red-wine sauce). *Piccione ripieno* (stuffed pigeon).

Serve: If served in large, big-bellied goblets, it can be uncorked at the time it is to be served; otherwise a couple of hours before serving. Excellent at 18°C (64°F).

www.donnafugata.it