

The Contessa Entellina  
Estate

# Angheli 2020

## Sicilia Doc Merlot e Cabernet Sauvignon

*A fragrant red with an international taste Angheli 2020 offers an fragrant bouquet with fruity and spicy notes. Enveloping on the palate with soft tannins. A versatile red for pairing with food, with great balance between structure and pleasantness.*



### PRODUCTION ZONE

Southwestern Sicily, Contessa Entellina Estate, and nearby areas.

### GRAPES

Merlot and Cabernet Sauvignon.

### SOILS AND CLIMATE

Altitude from 200 to 400 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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

### 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 7-8 tons per hectare (3.0-3.2 tons per acre).

### VINTAGE

At Contessa Entellina in the heart of western Sicily, the 2020 vintage was less precipitous, with 437 mm of rain compared to the average\* of 647 mm. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to the choice of different harvesting times, ensured that the grapes were healthy and well-ripened. The 2020 vintage brought to life wines of good aromatic intensity and excellent acid structure.

*\* Precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.*

### HARVEST

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the Merlot and Cabernet Sauvignon was in the second ten days of September.

### WINEMAKING AND AGING

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). Aging in French oak barriques (second passage) for about 12 months and at least 24 months in bottle.

### TASTING NOTES

with an intense ruby red color, *Angheli 2020* shows a fragrant bouquet of red fruit (plum and black cherry) combined with elegant menthol and licorice notes. On the palate, it is enveloping with soft tannins and excellent persistence. A red with an international flavor with a great balance between structure and pleasantness. (March 16<sup>th</sup>, 2023)

### AGING POTENTIAL

Over 8 years.

### ARTISTIC LABELS

"...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 have a past of history and tradition but, for sure, a future of softness and seduction.

### FOODPAIRING

With cured meat, meat balls in tomato sauce, grilled red meats, roasted chicken and duck; delicious with lamb chops. 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).

### ANALYTICAL DATA

Alcohol 13.88% vol, total acidity: 5.2 g/l, pH 3.65.

### FIRST VINTAGE

1997.