

## Angheli 2009

**Angheli 2009 is a complete and compelling red wine, characterized by balsamic and sweet tobacco aromas and fruity notes of blackberries, plums and cherries.**

**Type:** Red - Merlot and Cabernet Sauvignon Sicilia IGP.

**Grapes:** Merlot (55%) and Cabernet Sauvignon (45%).

**Production area:** South-western Sicily,  
Tenuta di Casale Bianco (Contessa Entellina).

**Altitude:** 200 to 600 m AMSL

**Orography:** hilly.

**Soils:** Clay loam with a sub-alkaline reaction (pH 7.5 to 8). Total limestone about 20% and not overly endowed with nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).

### VINEYARD

**Training and pruning:** VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur training, leaving 6 to 8 buds per plant.

**Planting densities:** 4,500 to 6,000 plants per hectare (1,822-2,429 per acre).

**Yield per hectare:** about 6 tons (2.4 tons per acre).

**Vintage 2009:** 2009 was a happy Sicilian vintage, expressing the best of this area; normal climatic trends and scrupulous vineyard tending allowed us to bring healthy and perfectly ripe grapes to the cellar, grapes that have given rise to red wines characterized by good balance between fruit and structure.

### CELLAR

**Fermentation:** in stainless steel with maceration on the skins for about 11-13 days at a temperature of 28° C (82.5°F).

**Aging:** in second passage French oak *barriques* and *tonneaux* for about a year and in the bottle for another two years.

**Analysis data:** alcohol 13.55% ABV, total acidity 6.3 g/l, pH 3.45.

### TASTING NOTES

**Description (18/01/2013):** Angheli 2009 is a complete and compelling red wine. The nose offers balsamic and sweet tobacco aromas, while the palate, characterized by good structure and velvety tannins, reveals red fruit notes, especially cherries, plums and blackberries. A round wine with good length, suitable for dinners with friends, but also for more formal occasions.

**Aging potential:** over 8 years.

### THE WINE EXPERIENCE

**Food & Wine:** with roast or braised red meats and lamb; *porcini* mushroom dishes, rabbit and meatloaf. If served in wide glasses with a large bowl it can be uncorked at the time of serving, otherwise a couple of hours earlier. Excellent at 16-18°C (61-64°F).

**Occasions:** an ideal companion for a barbecue, a bachelor party or an informal dinner with friends.

**Art & Wine** "... of loves and ladies, knights and arms...". Would that be Angelica of Orlando Enraged, who flees on the horse shown on the label? Donnafugata has many "women in flight;" each has a past in history and tradition but, for sure, a future of softness and seduction as well.

**First vintage:** 1997.

