

## Angheli 2015



**Collection Versatile with character:** Wines that accompany you throughout the meal

***A soft red with an international taste Angheli 2015 offers an enchanting bouquet with fruity and spicy notes. Fragrant on the palate with soft tannins. A versatile red for pairing with food, with great balance between structure and pleasantness***

**DENOMINATION:** Merlot and Cabernet Sauvignon Sicilia Doc

**GRAPES:** Merlot and Cabernet Sauvignon

**PRODUCTION ZONE:** South-western Sicily, territory of Casale Bianco (Contessa Entellina).

**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 7 - 8 tons/ha (3.0 - 3.2 tons/acres).

**VINTAGE:** Up to the end of June, the 2015 vintage was characterized by a climatic trend that was cooler and rainier than seasonal averages. Overall, from 1 October 2014 to 30 September 2015, rainfall reached 763 mm compared to the 656 average of the last 10 years. In July the maximum temperatures recorded were higher than the average values for the period which favored the ripening process of the grapes. The considerable temperature fluctuations between day and night favored the concentration of aromatic precursors in the grapes.

**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 18 months in bottle.

**ANALYTICAL DATA:** alcohol 13.95 % vol. - total acidity: 6.1 g/l - pH 3.60.

**TASTING NOTES (03/05/2018):** ruby red, Angheli 2015 is characterized by an enchanting bouquet with notes of red fruits, blackberries and plums, combined with intense balsamic and spicy scents of chocolate and liquorice. Fragrant on the palate with soft tannins. It finishes with good persistence. A red with an international taste with great balance between structure and pleasantness.

**LONGEVITY:** over 8 years.

**FOOD & WINE:** 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).

**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.