

Angheli 2016



Versatile in character collection: *An intriguing selection from the aperitif to the dessert*

A soft red with an international taste Angheli 2016 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 & CLIMATE: 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%. 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/ha (3.0 - 3.2 tons/acre).

VINTAGE: The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm* of rainfall was recorded, a slightly lower figure compared to seasonal average of 667mm**. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a

premise of quality, long-lived wines. (***VINTAGE:** in Contessa Entellina we consider the period from October 1 to September 30; **RAINFALL:** average obtained from SIAS, (Sicilian Agrometeorological Service), the average is calculated at Contessa Entellina from the harvest 2003).

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 second half 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 12 months and at least 18 months in bottle.

ANALYTICAL DATA: alcohol 13.74 % vol. - total acidity: 5.3 g/l - pH 3.63.

TASTING NOTES (03/06/2019): ruby red, Angheli 2016 is characterized by an enchanting bouquet with notes of red fruits (plum and amarena), combined with intense balsamic and spicy scents of cacao and green pepper. Fragrant on the palate with silky 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: Share the pleasure of food, matching different dishes with one wine. Spend time with your friends and intrigue them all, from the curious to the dedicated enthusiast.

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.

FIRST VINTAGE: 1997.