



## Angheli 2002

**A soft red with an international taste**

**Collection Versatile rich in character:**

An intriguing selection, from the aperitif to the dessert

*Angheli 2002 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.*

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**Denomination:** Merlot e Nero d'Avola Sicilia IGT

**Grapes:** Merlot, Nero d'Avola

**Production zone:** Contessa Entellina Estate and Nearby Areas

**Vintage:** This was a fairly dry year, with a hot but not overly hot summer. To reach our preset qualitative results, both at Contessa Entellina and on Pantelleria, we had to thin out the vines, relinquishing 20% to 30% of the harvest. This gave us wines with excellent concentration that retained their aromatic finesse.

**Harvesting:** Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard.

**Yield per hectare:** 7 - 8 t (3.0 - 3.2 t/acres)

**Vinification:** Fermentation in stainless steel and maceration on the skins for about 11-13 days at a temperature of 28°C (82° F).

**Ageing:** 12 months in oak barrique 4 months in bottle

**Alcohol and analytical data:** alcohol: 13.84%, total acidity: 6 g/l, pH: 3.56

**Ageing potential:** Over 8 years

**First vintage:** 1997

**Artistic label:** “ 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.

**Food & wine:** Perfect when paired with charcuterie board, meatball in tomato sauce grilled meat and chops.