

# DONNAFUGATA®

## Angheli 2007

**Type:** Red - Merlot and Nero d'Avola Sicilia IGT.

**Grapes:** Merlot (70%) and Nero d'Avola (30%).

**Production area:** South-western Sicily, Contessa Entellina Estate and nearby areas.

**Altitude:** 200 to 600 m AMSL

**Orography:** hilly.

**Soils:** Clayey with a sub-alkaline reaction (pH 7.5 to 8). Total limestone from 20 to 35%. Rich in 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 10 buds per plant.

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

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

**Vintage 2007:** rainfall was below the average, concentrated more in spring than in autumn/winter; the atmospheric temperature range (between 19 ° and 24 ° C, 66.2° F-75.2° F) during the summer months have had very positive effects on the quality of the grapes ripen, as in typical Sicilian vintages, but with an acceleration in the end of August. The Merlot is harvested on August 24<sup>th</sup>, while Nero d'Avola on September 4<sup>th</sup>. Angheli 2007 is fruity and caressing.

### CELLAR

**Fermentation:** in stainless steel with maceration on the skins for about 12 days at a temperature of 26-30 ° C (79-86°F).

**Aging:** After malolactic fermentation, the wine matures partially in second passage French oak *barriques* and partially in *tonneaux* for about a year and aged in the bottle for a further 18 months.

**Analysis data:** alcohol 13.35% ABV, total acidity 6.1 g/l, pH 3.49.

### TASTING NOTES

**Description (05/02/2010):** not having exceeded the thinning - in this year that appeared to be less productive - has helped to enhance the integrity of the fruit. Angheli 2007 marks a further step towards elegance and enhancement of varietal aromas. It shows a great balance. Pleasantly fruity (blackberries and black mulberries), it caresses in the mouth with velvety tannins. Among the most enjoyable ever. **Aging potential:** over 8 years.

### THE WINE EXPERIENCE

**Food & Wine:** it works best with roast or braised red meats; kid and lamb, medium aged cheeses, *porcini* mushrooms, rabbit and meatloaf. If served in large, big-bellied goblets 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 a dinner with friends in a cabin in the mountains.

**Art & wine** "... of loves and ladies, knights and arms...". Would that be Angelica of the 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.

