

Angheli 2010

Angheli 2010 amazes for its pleasantness and elegance, it features a renewed and enhanced graphic design: an aesthetic choice that accompanies the result of evolution in the blend and style in recent years.

Type: Red - Merlot and Cabernet Sauvignon Sicilia IGP.

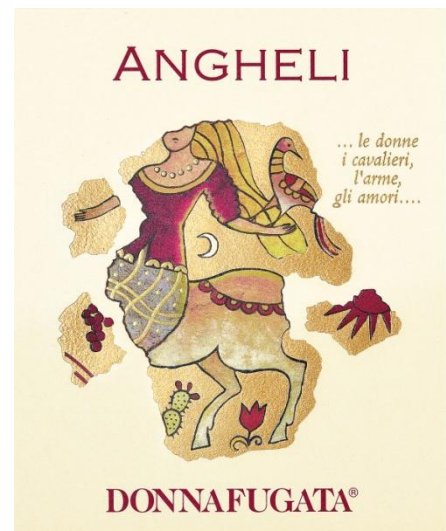
Grapes: Merlot (55%) and Cabernet Sauvignon (45%).

Production area: South-western Sicily,
Territory of Casale Bianco (Contessa Entellina).

Altitude: 200 to 600 m AMSL

Orography: hilly.

Soils: clay loam with a sub-alkaline reaction (pH 7.5 to 7.9). 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: the 2010 vintage was a little rainier and cooler; the slightly lower than average quantity and high quality of the grapes have given rise to reds characterized by harmony and finesse.

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 (27/02/2014): Angheli 2010 amazes with its pleasantness and elegance. On the nose fruity notes (sour black cherries and plums) blend with flowery scents of violets and spicy tones. On the palate we find the fruit again, enlivened by a hint of nutmeg. A round wine with soft tannins and pleasant persistence.

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.