

DONNAFUGATA®

Angheli 2008

Good structure and silky tannins characterize this Angheli vintage, introducing a new blend in 2008.

Type: Red - Merlot and Cabernet Sauvignon Sicilia IGP.

Grapes: Merlot (60%) and Cabernet Sauvignon (40%).

Production area: South-western Sicily, Contessa Entellina Estate and nearby areas. Tenuta di Casale Bianco (Contessa Entellina).

Altitude: 200 to 600 m AMSL

Orography: hilly.

Soils: clayey with a sub-alkaline reaction (pH 7.5 to 8). Total limestone about 20% and medium 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 an acre).

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

Vintage 2008: compared to seasonal average, 2008 was a somewhat dryer year, while temperatures were slightly higher but without excessive peaks and with big temperature ranges between day and night. Healthy and perfectly mature grapes were the premise for balanced and elegant wines. Angheli 2008 is extremely harmonious and caressing.

CELLAR

Fermentation: in stainless steel with maceration on the skins for about 11-13 days at a temperature of 28° C (82,5°F).

Ageing: the wine matures partially in second passage French oak *barriques* and partially in *tonneaux* for about a year and aged in the bottle for another two years.

Analysis data: alcohol 13.21% ABV, total acidity 6.4 g/l, pH 3.40.

TASTING NOTES

Description (12/15/2011): The Merlot - also main grape variety in the vintages 2006 and 2007 - was completed with 40 % of Cabernet Sauvignon in 2008. Fruit of new vineyards entered in production, Cabernet Sauvignon enhances Angheli 2008 with a more complete and appealing structure. A Bordeaux blend valorizing the great "fruit potential" of Merlot and the "structure" of Cabernet Sauvignon. Angheli 2008 presents itself ruby colored; the scents are balsamic with hints of violets and sweet tobacco. A wine of good body and silky tannins which reveals pleasantly caressing and fruity (sour cherry) sensations in the mouth.

Ageing 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 informal dinner with friends.

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.

