



## Angheli 2001

**A soft red with an international taste**

**Collection Versatile rich in character:**

An intriguing selection, from the aperitif to the dessert

*Angheli 2001 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

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

**Yield per hectar:** 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: 13.62%, total acidity: 5.6 g/l, pH: 3.73

**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.