



Angheli 2003

A soft red with an international taste

Collection Versatile rich in character:

An intriguing selection, from the aperitif to the dessert

Angheli 2003 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.

Denomination: Merlot e Nero d'Avola Sicilia IGT

Grapes: Merlot, Nero d'Avola

Production zone: Contessa Entellina Estate and Nearby Areas

Vintage: After 3 years of drought, the 2002-2003 winter provided Sicily average rainfall for the island. This enabled the soil to replenish water reserves, fundamental for the vineyard right from the first stages of development, such as budding and flowering, which took place in the best possible way. The whites and reds achieved a fine balance of body, aroma, freshness and mellowness.

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: 13.62%, total acidity: 5.9 g/l, pH: 3.68

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.