

Angheli 2014



Collection Versatile with character: Wines that accompany you throughout the meal

A soft red with an international taste Angheli 2014 offers an enchanting bouquet with fruity and spicy notes. Fragrant on the palate with soft tannins. A versatile red for pairing with food, with great balance between structure and pleasantness

DENOMINATION: Merlot and Cabernet Sauvignon Sicilia Doc

GRAPES: Merlot and Cabernet Sauvignon

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 8 buds per plant. Planting density of about 5,000 plants per hectare and yields of 7 - 8 tons/ha (3.0 - 3.2 tons/acres).

VINTAGE 2014: the 2014 vintage was characterized by a fairly balanced climatic trend, marked by a relatively mild winter and a cool, rainy spring. Overall, from 1 October 2013 to 30 September 2014, 620 mm of rainfall was recorded: a slightly lower figure compared to the average of the last 10 years, with rainfall concentrated in the spring months. July and August passed without excesses of heat and with an excellent temperature range between day and night, thus favoring the production of particularly fresh and balanced wines.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Angheli began in the last week of August with the Merlot and ended in the second week of September with the harvest of the Cabernet.

VINIFICATION: A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for about 11-13 days at a temperature of 28°C (82° F). Ageing in French oak *barriques* (second passage) for about twelve months and at least 18 months in bottle.

ANALYTICAL DATA: alcohol 13.96 % vol. - total acidity: 6.4 g/l - pH 3.50.

TASTING NOTES (13/10/2017): ruby red, Angheli 2014 is characterized by an enchanting bouquet with notes of red fruits, blackberries and plums, combined with intense balsamic and spicy scents of dark chocolate and black pepper. Fragrant on the palate with soft tannins. It finishes with good persistence. A red with an international taste with great balance between structure and pleasantness.

LONGEVITY: over 8 years.

FOOD & WINE: with grilled and roasted red meats; goat and lamb. We recommend it with porcini mushroom dishes, or paired with rabbit and polpettone (meat loaf). When it is served in large glasses with a wide bowl it can be uncorked at time of serving, otherwise a couple of hours in advance. Excellent at 16-18°C (60 – 64 °F).

WHEN YOU DESIRE: To get everyone to agree with originality. An intriguing and reliable solution. To gratify yourself with style. To enjoy a relaxing moment.

DIALOGUE WITH ART: "... 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.

RECENT AWARDS:

90+ points (Angheli 2011) - *Wine Advocate* (e-robertparker Sicily: Class of 2014)

FIRST VINTAGE: 1997.