



Angheli 2006

A soft red with an international taste

Collection Versatile rich in character:

An intriguing selection, from the aperitif to the dessert

Angheli 2006 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: The 2006 vintage was characterized by rainfall, in spring, that was more abundant than the seasonal averages. The harvest began on August 22 at Contessa Entellina. Among the autochthonous vine varieties, this year Nero d'Avola enjoyed favorable climatic conditions, which highlighted the fruit.

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 6 months in bottle

Alcohol and analytical data: alcohol: 13.78%, total acidity: 6.1 g/l, pH: 3.45

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.