

# DONNAFUGATA®

## Angheli 2017

**Versatile in character collection:** *An intriguing selection from the aperitif to the dessert*



**A soft red with an international taste Angheli 2017 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, territory of Casale Bianco (Contessa Entellina).

**TERRAINS & CLIMATE:** altitude from 200 to 400 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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

**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/acre).

**VINTAGE:** In the 2017 vintage **555 mm of rainfall** was recorded, a slightly lower figure compared to the average\* (661 mm) for this territory. Rainfall was mainly concentrated in autumn and winter and therefore, during the months of June and July, we intervened with emergency irrigation; thus the vineyards were able to complete the vegetation-production cycle in a regular way.

**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 second half of August with the Merlot and ended in the first 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 12 months and at least 18 months in bottle.

**ANALYTICAL DATA:** alcohol 14.20 % vol. - total acidity: 5.4 g/l - pH 3.60.

**TASTING NOTES (19/05/2020):** With an intense ruby red color, Angheli 2017 shows a fragrant bouquet from notes of red fruit (cherry and plum) combined with elegant spicy nuances and delicate hints of sweet cocoa and vanilla. In mouth it is enveloping with a soft tannin. It ends with a good persistence with a savory finish. A red with a taste international with a great balance between structure and pleasantness.

**LONGEVITY:** over 8 years.

**FOOD & WINE:** with cured meat, meat balls in tomato sauce, grilled red meats, roasted chicken and duck; delicious with lamb chops. 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:** Share the pleasure of food, matching different dishes with one wine. Spend time with your friends and intrigue them all, from the curious to the dedicated enthusiast.

**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.

**FIRST VINTAGE:** 1997.