

## Angheli 2019



**The Contessa Entellina estate:** *Where Donnafugata began*

*A fragrant red with an international taste Angheli 2019 offers an fragrant bouquet with fruity and spicy notes. Enveloping on the palate with soft tannins. A versatile red for pairing with food, with great balance between structure and pleasantness*

**PRODUCTION ZONE:** South-western Sicily, territory of Casale Bianco (Contessa Entellina).

**DENOMINATION:** Merlot and Cabernet Sauvignon Sicilia Doc

**GRAPES:** Merlot and Cabernet Sauvignon

**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 per hectare (3.0 - 3.2 tons per acre).

**VINTAGE:** at Contessa Entellina in the heart of western Sicily, the 2019 vintage was less precipitous, with 546 mm of rain compared to the average of 660 mm\*. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to the choice of different harvesting times, ensured that the grapes were healthy and well ripened. The reds of 2019 are very elegant and have an extremely fine and well-integrated tannin. *\*precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.*

**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 on September 21<sup>st</sup> with the picking of the Cabernet Sauvignon.

**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 24 months in bottle.

**ANALYTICAL DATA:** alcohol 13.95 % vol. - total acidity: 5.2 g/l - pH 3.64.

**TASTING NOTES (16/03/22):** With an intense ruby red color, Angheli 2019 shows a fragrant bouquet of red fruit (plum and black cherry) combined with elegant spicy hints (nutmeg) and delicate hints of balsamic and tobacco. On the palate it is enveloping with soft tannins and excellent persistence. A red with an international flavor 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).

**VERSATILE IN CHARACTER COLLECTION:** An intriguing selection from aperitif to the dessert **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 have a past of history and tradition but, for sure, a future of softness and seduction.

**FIRST VINTAGE:** 1997.