

The Contessa Entellina
Estate

Angheli 2021

Sicilia Doc Merlot e Cabernet Sauvignon

A fragrant red with an international taste Angheli 2021 offers a fragrant bouquet with fruity and spicy notes. Enveloping on the palate with soft tannins. A versatile red for pairing with food, with a great balance between structure and pleasantness.



PRODUCTION AREA

Southwestern Sicily, Contessa Entellina Estate, and nearby areas.

GRAPES

Merlot and Cabernet Sauvignon.

SOILS AND CLIMATE

Altitude from 200 to 400 m a.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 615 mm of rain were recorded in the 2021 vintage, a figure slightly below the average* of 645 mm of this area: rainfall was concentrated in winter, particularly in February and March, while spring was dry; in this season the delicate phases of flowering and fruit set took regularly place. At the end of June there was a peak of heat which slowed down the vegetative phase of the plants, which was later compensated by very good climatic conditions that occurred in July. The entire vegetative-production cycle was accompanied by intense and careful work in the vineyard and thus ended regularly. The quantity of grapes produced is slightly higher than in 2020 which - it must be remembered - was below the average. The quality is fully in line with the company objectives, oriented towards quality productions.

** 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.*

HARVEST

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the Merlot and Cabernet Sauvignon was in the second ten days of September.

WINEMAKING AND AGING

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). Aging in French oak barriques (second passage) for about 12 months and at least 17 months in bottle.

TASTING NOTES

With an intense ruby red color, *Angheli* 2021 shows a fragrant bouquet of red fruit (plum and cherry) combined with elegant menthol, sweet cocoa and oriental spices. On the palate, it is enveloping with soft tannins and excellent persistence. A red with an international style with a great balance between structure and pleasantness. (November 11th, 2023)

AGING POTENTIAL

Over 8 years.

ARTISTIC LABELS

"...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.

FOOD PAIRING

With cured meat, meatballs 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 the time of serving, otherwise a couple of hours in advance. Excellent at 16-18 °C (60-64 °F).

ANALYTICAL DATA

Alcohol 13.68 % by vol., total acidity: 5.3 g/l, pH 3.60.

FIRST VINTAGE

1997.