

AZ. AG. ANGELINI



Azienda Agricola Angelini is located on the gentle rolling hills in the small farming village of San Lorenzo in Campo, in the Marche region of Italy. The vineyards are between 900-1100 ft above sea level. Azienda Agricola is another word for estate, which denotes the wine is made only from grapes grown here. After 4 years of research on local historical grapes grown in our region, clonal and rootstock selections, vineyard training methods, advances in viticultural equipment we tore down 4 hectares (10 acres) of existing old vineyards and planted our first new vineyard (vigna Edo) in 1999. After verification of the results of the wine produced, we planted two more vineyards in 2003 with the same selection of clones and rootstock. Together we have 3 hectares (7.5 acres) of specialized vineyards destined for very high quality. The 200 acre farm has been in the family for three generations with 7.5 acres of vineyards of specially selected varietals; Sangiovese, Vernaccia di Pergola (Pergola Rosso) & Merlot. The winery has selected to only work with red grapes and 1000-3000 liters barrels for ageing (no barriques are used). We also feel that the terroir character of the wines is more distinct through the use of larger barrels and longer ageing. All vineyards have twice the number of vines of standard vineyards 5000 vines per hectare (2000 vines per acre) and the production is limited to 1-2kg per vine. This is equivalent to 1-2 bottles of wine per vine. The selection of grapes are performed three times in the vineyard. In June and August we throw away the grapes that are not suitable for high quality. At harvest time we separate grapes that are not perfect. Another selection made by the winery to produce serious wines for the most demanding consumer.

MERLOT "PERAMICI"

REGION: Marche
WINEMAKER: Paul Angelini
CONSULTING ENOLOGIST: Domenico D'Angelo
VARIETAL: 100% Merlot
COLOR: Deep ruby red with purple tones
BOUQUET: Soft leather and vanilla
TASTE: Rich and luscious with integrated flavors of ripe cherries, oak and cedar. Finishes with a velvety soft texture
AGEING: Minimum of 1 year in small oak barrels
VINEYARD SIZE: .9 acre
YIELD PER VINE: 2.2 - 4.4 lbs
CASES PRODUCED: 110 (660 bottles)
FOOD PAIRING: Crostini, hand made pasta, rib eye steak and aged cheeses
SERVING TEMP: 68° F (20° C)

