

ANGELINI



Azienda Agricola Angelini is located on the hillside at 900-1000 ft. above sea level in the small farming village of San Lorenzo in Campo, within the Marche region of Italy. Azienda Agricola is another word for estate which denotes the wine is made only from grapes grown on the property. The 200 acre farm has been in the family for three generations with 7.5 acres of vineyards of specially selected varieties; Sangiovese, Vernaccia (Pergola Rosso) & Merlot. The winery has selected to only work with red grapes and 1000-2000 liters barrels for ageing (no barriques are used). We feel that the terroir character of the wines is more distinct through the use of larger barrels and longer ageing. Our vineyards have twice the number of vines (2273 vine/acre) of standard vineyards and the production is limited to 1-2 kg per vine. This is equivalent to 1-2 bottles of wine per vine. The winery has established these strict standards which entails increased labor in the vineyards to achieve great wines for the most demanding consumer. The use of organic intervention is always preferred and unless there is an absolute necessity the application of inorganic herbicide, pesticide and insecticide is never used.

SANGIOVESE

REGION: Marche
WINEMAKER: Paul Angelini, Julius Angelini & Victor Angelini
CONSULTING ENOLOGIST: Sergio Paolucci
VARIETAL: 100% Sangiovese
COLOR: Dark purple
BOUQUET: Rich and persistent with dominant wild cherry notes
TASTE: Power, finesse, beautiful legs, noble tannins are integrated with notes of cherries, leather, oak, clay and tobacco
AGEING: 18 Months of new large oak barrels
CASES PRODUCED: 6,000 bottles
FOOD PAIRING: Angus tenderloin or rib-eye, vincisgrassi (lasagna)
SERVING TEMP: 68° F (20° C)



ANGELINI
SELECTION
www.angeliniwine.com