

ANGHELOS OFFIDA ROSSO DOCG

Data Sheet

This was the first wine produced in the 1990s in Offida, the heart of the wine-producing area of the Piceno region, to combine autochthonous tradition (Montepulciano) with international excellence (Cabernet Sauvignon) in a perfect balance of typicality and innovation. Power, harmony, elegance and pure hedonistic wine making.

BLEND OF GRAPES: Montepulciano 85%, Cabernet Sauvignon 15%

HARVESTING AND VINIFICATION: determined separately for each grapevine with 4-parameter maturation curve: sugar, total acidity, pH, phenols. Vinification with maceration of the skins with the must for 10 to 15 days in stainless-steel winemakers at 22-26C.

MATURATION: during blending; after the first decantation in November, maturation for 15 - 18 months in aged wine-barrels (Barriques) made of fine-grain toasted oak.

AGEING: in bottles for 8 months.

SENSORY PROFILE: Tyrian purple with shimmers of impenetrable deep purple, aroma of cherry jam and fruits of the forest, persistently intense but never overwhelming, exceptional structure evident on the palate, harmonious, rich in aromas which encompass fruit, spices and vanilla.

SERVING SUGGESTIONS: perfect with all types of red meat and game, Italian salami, mature cheeses and first courses in rich sauces. Delightful with "happy-hour" finger food.

SHELF LIFE: 15 years approx.

ANALYSIS DATA: Alc. cont. 14% vol.,
Total acidity from 5,5 to 6 g/l., Volatile acidity from 0.20 to 0.55 g/l,
Glucose and Fructose: inf. to 6 g/l, Sulphur total from 60 to 90 mg/l

