



ANGHELOS OFFIDA ROSSO DOCG

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 Suggestion

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.

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.