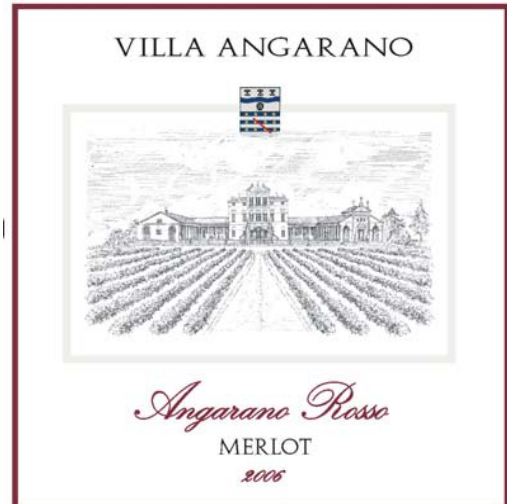


NAME: ANGARANO ROSSO Breganze Rosso DOC
YEAR: 2006

HISTORY OF THE WINE: Angarano Rosso di Villa Angarano is the fruit of the blending of Merlot grape grown on small plots near the Villa. The types of soil vary from Medium (Clayey loam) to Loose texture with the partial presence of flood deposits and rock fragments. The vineyards are tended from the earliest phenol phases while constantly maintaining a vegetal-productive balance with regard to changing weather conditions. After ripening, the grapes from each single plot and each single clone are picked by hand. Winemaking is performed in steel containers for around 15-18 days at controlled temperature. The grapes from each plot are fermented separately. This first fermentation is followed by malolactic fermentation in small oak casks for 9 months with only one clearance for cleaning. Further aging is performed in the bottle for approx. 2-4 months prior to distribution in the market.



GRAPE MIX: Merlot 100%
STRENGTH: 13.5%

PRODUCTION AREA: Altitude 150-200 m a.s.l., south, south-west exposure

TYPE OF SOIL: From Medium to Loose texture

TRAINING SYSTEM: Spurred cordon with 6-8 buds

YIELD PER HECTARE: No more than 70 quintals/hectare.

HARVEST: Final ten days of September, first days of October, grapes picked by hand with selection of the grapes.

WINE MAKING TECHNIQUE: The grapes harvested are fermented at controlled temperatures between 25-28°C. Maceration is performed from 15-18 days following the punching of the cap

MATURATION AND AGEING: The wine is cleared in small French oak casks for a period of 9 months. Aged in bottle for 2-4 months.

BOTTLE: Bordolese: 75 cl

SENSORIAL CHARACTERISTICS

COLOUR : Intense ruby red

BOUQUET: Blackberry, spicy and varietal, tobacco with hints of vanilla. Persistent after-taste.

TASTE COMBINATION: Full, rounded, enveloping palate; soft tannins. Matched with red meat, game, and medium ripe cheese.