

ANGARANO ROSSO

Angarano Rosso of Villa Angarano is the fruit of the blending of merlot grapes grown on small plots in front of the Villa. The types of soil vary from medium (clay loam) to loose texture with a partial presence of alluvial deposits and rock fragments. The vineyard management starts from the phenological phase and focuses on a constant vegetal-productive balance according to the weather conditions. Once ripened, grapes are selected and handpicked from each plot and each clone. Vinification and maceration occur in steel tanks for about 15-18 days at controlled temperature. The grapes from each plot ferment separately. The first fermentation is followed by 9-month malo-lactic fermentation in small oak barrels with one racking for clarity. The wine ages in bottle for 6-8 months before market distribution.



GRAPE VARIETY	merlot 100%
DENOMINATION	Breganze Rosso DOC
PRODUCTION AREA	150-200 mamsl, East-West vineyard exposure
TYPE OF SOIL	alluvial, from medium to relatively loose-textured soil
TRAINING SYSTEM	spurred cordon with 8-10 buds
YIELD PER HECTARE	max 85,000 kilos/hectare
GRAPE HARVEST	first decade of October, hand-picking of selected grapes
VINIFICATION TECHNIQUE	fermentation at a controlled temperature between 25-28°C; cap punching followed by a 15-18 day maceration
MATURATION AND AGEING	9-month aging in small French oak barrels followed by 2-4 month aging in bottle
BOTTLE	<i>bordolese</i> , 0.75L

SENSORY ANALYSIS

SIGHT	intense ruby red
SMELL	scents of black fruits like blackberry, tobacco with hints of vanilla, spicy and varietal; persistent aftertaste
TASTE-SMELL	full, rounded, enveloping palate; soft tannins.
FOOD PAIRING	well-combined with red meat, game and medium-aged cheese