



Bell'Angelo 2021

Blend of Merlot and Cabernet Sauvignon, with a touch of Sagrantino, Bell'Angelo is matured in French oak barrels and kept in the cellar for some months prior to being released. Organic farming guidelines were followed in producing this wine.

Tasting Notes

Brilliant ruby red with violet hues, it is juicy, elegant and velvety. Fruity and spicy, it offers notes of cherry and cinnamon on the nose.

Serving suggestion: Versatile, it pairs well with red meats and semi-matured cheeses. Umbrian food pairing suggestion: Coniglio in Porchetta.

Serving temperature: 16-18°C.

Alcohol content: 14.5% Vol.

Vineyard

Grapes: Merlot (55%), Cabernet Sauvignon (40%), Indigenous Umbrian red grape variety (5%).

Altitude: Hilly, altitude 270-325 meters above sea level, southwest exposure

Soil type: Clayey with calcareous, alberese and quartz sediments

Yield per hectare: Not exceeding five tonnes

Training system: Guyot

Vine density: 5000 vines per hectare

Vinification

Harvest: Manual harvest of selected grapes between the second week of September and the third week of October

Vinification: Fermentation with maceration on the skins in stainless steel tanks; maturation in French oak barrels for one year followed by bottle ageing

Annual production: 1700 bottles