



FACTSHEET OF RED ANGEL

Type of soil: Surface originated from the Eocene elevation of Monte Fortino, which determined the spread of an extended zone of colluvial material around it.

Vineyard Sites: southwest

Grape varieties: based Pinot Nero

Denomination: IGT Venezia Giulia

First vintage: 1986

Alcohol content: 13%

Acidity: 4,5÷ 5,3 ‰

Maturing: a part of the wine ages in small oak- barrels

Shelf life: 4-5 years.

It's also available with **Stelvin screw cap** by the French company Pechiney: we decided for this very technical closure to preserve the fragrance and the organoleptic qualities obtained first in the vineyard and then in the cellar.

Tasting notes: It has a fine ruby red colour. Its aroma is heady, well-orchestrated, and slightly herbaceous. The Pinot Nero variety stands out with elegant finesse. Its taste is delicate, elegant, and full-bodied, and it is slightly sweet and balanced.

Serving suggestions: to be paired with central European dishes and with oven-baked fish dishes. Its delicacy means it is highly appreciated with white truffle dishes.

With the vintage 2012, we celebrated the 27th anniversary of the release of the wine and the 25+2 sticker was affixed to the bottle to commemorate this anniversary.

Only for this vintage the revisited historical label has been used, and the text of the first edition of the label has been proposed again:

"RED ANGEL ON THE MOONLIGHT"

Aged for five moons in oak, dedicated to Angelo during full moon night in late summer
with the wandering thoughts in the changing- season clouds

Let yourself be inspired by this wine too
With a light body and fresh vigour it can be matched
also with grilled fish dishes.

Serve at 13° c."

