

AZ. AG. ANGELINI



Azienda Agricola Angelini is located on the gentle rolling hills in the small farming village of San Lorenzo in Campo, in the Marche region of Italy. The vineyards are between 900-1100 ft. above sea level. Azienda Agricola is another word for estate, which denotes the wine is made only from grapes grown here. After 4 years of research on local historical grapes grown in our region, clonal and rootstock selections, vineyard training methods, advances in viticultural equipment we tore down 4 hectares (10 acres) of existing old vineyards and planted our first new vineyard (vigna Edo) in 1999. After verification of the results of the wine produced, we planted two more vineyards in 2003 with the same selection of clones and rootstock. Together we have 3 hectares (7.5 acres) of specialized vineyards destined for very high quality. The 200 acre farm has been in the family for three generations with 7.5 acres of vineyards of specially selected varieties; Sangiovese, Vernaccia di Pergola (Pergola) and Merlot. The winery has selected to only work with red grapes and 1000-3000 liters barrels for ageing (no barriques are used). We also feel that the terroir character of the wines is more distinct through the use of larger barrels and longer ageing. All vineyards have twice the number of vines of standard vineyards, 5000 vines per hectare (2000 vines per acre) and the production is limited to 1-2kg. per vine. This is equivalent to 1-2 bottles of wine per vine. The selection of grapes are performed three times in the vineyard. In June and August we throw away the grapes that are not suitable for high quality. At harvest time we separate grapes that are not perfect; another decision made by the winery to produce serious wines for the most demanding consumer.

ROSÉ SANGIOVESE D.O.C.

REGION: Marche
WINEMAKER: Paul Angelini
CONSULTING ENOLOGIST: Gianfrancesco Paoletti
VARIETAL: 100% Sangiovese
COLOR: Vivid pink hues
BOUQUET: Notes of cherry flowers, fresh strawberries
TASTE: Crisp and refreshing with cherry notes
CASES PRODUCED: 300
FOOD PAIRING: As an aperitif or accompaniment for
chicken and seafood dishes
SERVING TEMP: 55° F (13° C)

