

**Don Angelo Italian blend is made with 2/3 Sangiovese and 1/3 Sagrantino. Sangiovese is the signature grape of Tuscany and Sagrantino is becoming the signature grape of Umbria. Don Angelo Italian blend is a wine with medium tannins and has a deep red almost black hue and a flavor profile that boasts plums, blackberries, dark cherries, cooked strawberries, earth, and spices.**

**Don Angelo is a nod to the old country and its cuisines. As a blend of fruit from Tuscany and Umbria, Don Angelo pairs well with rich tomato sauces, pastas like ravioli and pappardelle and meat sauces made with ground beef, duck or rabbit.**

**Don Angelo also pairs well with grilled steaks or lamb chops and grilled eggplant, mushrooms, peppers and onions.**

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