



2018 Denier-Handal "Don Angelo" Italian Blend

Winemakers: Dick Handal, Lucas Meeker and David Noyes, Consulting Winemaker

Harvest dates: September

Vineyard designates:

Sagrantino Handal-Denier Vineyard, Dry Creek Valley Sonoma County

Sangiovese Venturi Family Vineyard, Calpela, Mendocino County

In the cellar: Fermentation in open tanks with manual punch downs 2-4 times per day

Length of fermentation: 10-13 days

Oak regimen: Aged in new and neutral French and American barrels for 20 Months.

Bottled: November 2020

Release Date: 2021

Alcohol: 15.3%

pH: 3.6

Residual sugar: Less than 0.1%

Varietals: 67% Sangiovese; 33% Sagrantino

Don Angelo is a blend of these two Italian varieties of grapes in honor of our friend, Angelo, who introduced us to the wonders of the Province of Umbria. Located just East of Tuscany, Umbria is a landlocked province which produces great wines, wonderful olives, Perugia Chocolates and many, many other world class gastronomical delights. Monte Falco, a small town in the heart of Umbria is the center of the Sagrantino World.

This wine has lovely round tannins, lively acidity, a dark red hue, aromas of dark stone fruits and berries and on the mid-palate, flavors of plums, dark cherries, cooked strawberries, berries, earth and spices.

Don Angelo is a nod to the old country and its cuisine. As a blend composed of varieties from both Umbria and Tuscany, Don Angelo pairs well with rich tomato sauces, pasta like pappardelle and meat sauces made with beef, duck, rabbit, grilled steaks, lamb, grilled eggplant, peppers and onions.

Beviamo per la tua salute!

To your health!

Visit our tasting room, LOCALS, in Geyserville, CA. Feel free to contact us directly at [handalfamilywines@gmail.com](mailto:handalfamilywines@gmail.com) or visit website: [www.denier-handal.com](http://www.denier-handal.com)