

Red Angel

IGT Venezia Giulia

Producer:	Jermann	Grapes:	Based Pinot Nero
Denomination:	IGT Venezia Giulia	Vineyard Site:	Southwest
Soil:	Eocene elevation of Monte Fortino	Alcohol Content:	13%
Acidity:	4.5 - 5.30 ‰	First Vintage:	1986
Harvest Time:	September	Aging:	Partially in small oak barrels

About the Wine

Red Angel is a light and elegant Pinot Nero with a fine ruby-red color. The wine's well-orchestrated aroma and delicate flavor are a testament to the Pinot Nero grape's finesse. Its fresh vigor and gentle body make it a versatile pairing for a variety of dishes.

Ideal Food Pairings

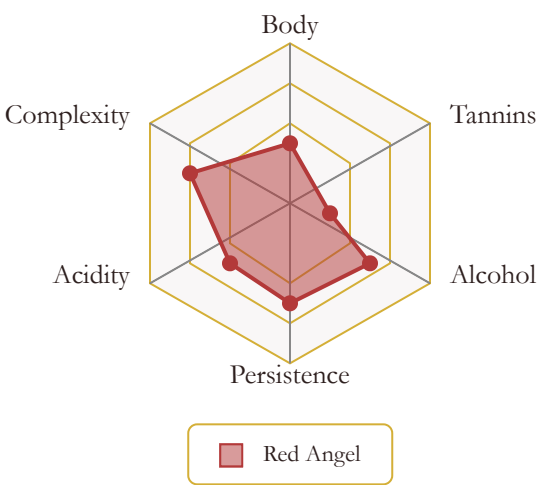
This wine is best paired with Central European dishes and oven-baked fish. Its delicacy is particularly appreciated with white truffle dishes. It can also be matched with grilled fish, served at 13°C.

Anniversary and Historical Label

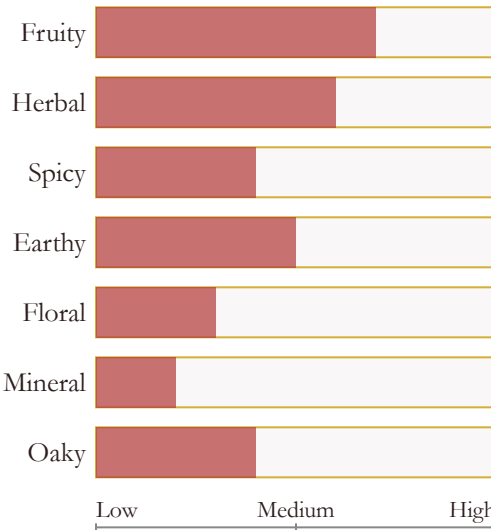
The 2012 vintage celebrated the 27th anniversary of this wine, commemorated with a "25+2" sticker. For this vintage, a revisited historical label was used, which reads: "RED ANGEL ON THE MOONLIGHT". Aged for five moons in oak, dedicated to Angelo during full moon night in late summer with the wandering 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."

Organoleptic Profile

Body and Structure



Aromatic Profile



Tasting Notes

Visual

A fine, brilliant ruby red color.

Olfactory

A heady, well-orchestrated, and slightly herbaceous aroma, highlighting the elegant finesse of the Pinot Nero grape.

Gustatory

Delicate, elegant, and full-bodied on the palate. The wine is slightly sweet and well-balanced with a fresh, persistent character.