



**From the hills of Lake  
Maggiore  
The wines of Verbanò varesino**

## *angliano*

**Red wine igt ronchi  
varesini aged in wood**

**Production area:**

Hills of southern Varese Verbanò at Angera on the plains of the Cascina Piano and the Rotonda with optimal exposure. Altitude 250 m above sea level.

**Vines:**

Nebbiolo e Croatina.

**Culture system:**

Branch renewed, revegetation, fertilization.

**Parameters of production:**

Maximum production: 8 tonnes/ha low number of buds, thinning, harvesting choice, short cold maceration, fermentation at controlled temperature, prolonged maceration aged in oak barrels for small and medium size.

**Analytical parameters:**

Min. natural alcohol content: 13%  
Vol. acidity value of 5.5‰  
Minimum net dry extract: 22‰.

**Characteristics:**

The color is ruby red, has an intense aroma with pleasant hints of red fruit and spices that evolve with the aging in bottle. The flavor is full, elegant and courteously full-bodied.

**Serving temperature:**

18°

**Serve with:**

It's particularly suitable for roasts, game, meats and hard cheeses.

**Typical dish:**

It's particularly suitable for roasts, game, meats and hard cheeses.

**the origin of the name**

The term originates from Anglo Troiano, the legendary founder of Angera, from which comes the name of the city: Angleria. It had become, in 1300, an important center. "Dux Mediolani, Papiæ and Algeriæ Comes" are the titles that, by the proclamation of Gian Galeazzo Visconti, Duke of Milan, Pavia and Angera, opened all the acts of the government of the principles and future.

**the link with the local art**

The austere face of the "Grande Vecchio" gives identity to our Angliano. It's a fresco located in the parish church of Angera and for its austere elegance, it was chosen to identify the company's flagship red wine.

**popular sayings**

Un bicer l'è poch  
du bicer hin mia assèe  
quatar bicer almen ga na vor  
El bon vin el fa bon sang.  
Finna che dura pan e  
vin, se po' imppassen  
del destin.

