Jermann

From Collio's flysch soils and Alpine-Adriatic breezes, this Pinot Nero delivers lifted red-berry purity, savory herb nuances and a supple, medium-bodied frame–precision and charm in equal measure.

Jermann

Red Angel 2021

Friuli, Italy

91 Wine Spectator

Region and Vineyards

Jermann farms in the **Collio** hills around Dolegna del Collio in Friuli Venezia Giulia, where steep slopes of **Ponca** (Eocene flysch: marl and sandstone) produce wines noted for tension and aromatic clarity. The site for Red Angel is oriented **southwest**, maximizing afternoon light while preserving freshness through breezes funneled between the **Alps** and the nearby **Adriatic Sea**. These conditions encourage slow, even ripening of Pinot Nero, retaining delicate aromatics and fine tannins.

Friuli's position at Italy's northeastern edge fosters a temperate, ventilated climate with notable diurnal shifts, a key to Pinot detail and color stability. Collio's poor, well-drained flysch limits vigor and naturally curbs yields, amplifying fruit concentration without excess weight—one reason the region is esteemed for precise, textural wines in both white and red styles. Authoritative references consistently underline Collio/Friuli's flysch soils, Alpine shelter and Adriatic influence as central to wine character.

Winemaking

Red Angel is **Pinot Nero (Pinot Noir)** bottled under IGT Venezia Giulia. The estate notes that a **portion** of the wine matures in **small oak barrels**, a choice aimed at polishing texture and adding subtle spice while keeping fruit to the fore. The 2021 vintage is declared at **13% vol.** with total acidity typically around **4.5-5.3 g/L**, giving a poised, refreshing profile.

While Jermann does not disclose a fixed élevage length for 2021, historical label text references "five moons in oak," reflecting the house's light-handed approach to maturation rather than heavy extraction. Closure options include a Stelvin screw cap, used to preserve fragrance and primary definition—consistent with the style's emphasis on purity and finesse.

Alcohol :13,00 %

Composition: 100% Pinot Noir

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Tasting Notes

- **Color:** Limpid, fine **ruby** with translucent rim and youthful brightness.
- **Aroma:** Red cherry, wild strawberry and pomegranate, with hints of violet, savory herbs and a gentle lift of sweet spice; a faint forest-leaf note adds complexity.
- **Palate:** Medium-bodied, elegant and balanced; silken tannins frame ripe red-berry fruit, a touch of oak-derived polish, lively acidity and a graceful, lightly sappy finish. Best now-2027.

Did you know?

The wine's name derives from the original poetic label—**"Red Angel on the Moonlight"**—and Jermann marked its 27th anniversary with a special "25+2" sticker on the 2012 release. The estate also adopted **Stelvin** closures on selected bottlings to better safeguard aromatic precision—innovative choices that underscore its forward-looking philosophy.

Wine Pairing Ideas

- **Oven-baked sea bass with herbs:** Pinot Nero's delicate tannins and bright acidity complement flaky textures while herb notes echo the wine's savory lift.
- **Porcini risotto:** Umami depth and creamy texture meet the wine's red-fruit purity and subtle oak sheen, keeping the finish fresh.
- **Roast guinea fowl with thyme:** Medium body and fine tannins align with lean game birds; herbal aromatics resonate beautifully.
- **Tajarin with white truffle:** The wine's elegance and gentle sweetness of fruit spotlight truffle perfume without overpowering.

91 Wine Spectator

Wine Spectator (WS) : 91 Points (2021)

An elegant, light- to medium-bodied red, with a core of juicy cherry, cranberry and raspberry fruit flavors trimmed by light, taut tannins. This is refreshing and balanced, with a mix of smoke, dried thyme and milled pepper notes adding fine detail to the finish. Drink now through 2029. 1,260 cases made, 1,260 cases imported.