



ARNALDO·CAPRAI

Viticoltore in Montefalco

2010 MONTEFALCO ROSSO RISERVA

BACKGROUND

Embodies the bolder spirit of its little brother Montefalco Rosso, with a similar composition of Sangiovese, Sagrantino and Merlot. The special vineyard sites and location for this wine rival textural and body characteristics of even the best Brunello di Montalcino.

APPELLATION

Montefalco DOC

FIRST VINTAGE PRODUCED

1993

VARIETAL COMPOSITION

70% Sangiovese, 15% Sagrantino, 15% Merlot

SOIL

Limestone, clay

ELEVATION

985 feet

DENSITY

2,025-2,430 vines/acre

TRAINING

Spurred cordon

AGING

20 months in French oak barriques; minimum 6 months aging in bottle

AGING POTENTIAL

10-15 years

TASTING NOTES

This red wine, best served at a temperature between 64-65 F, can be enjoyed by itself or with food, such as red and white meats, charcuterie or aged cheeses.



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