



ARNALDO·CAPRAI

Viticolto in Montefalco

2012 MONTEFALCO ROSSO

BACKGROUND

Montefalco Rosso embodies a great bond between the wine and the area of Montefalco. It is produced from Sangiovese, Sagrantino and Merlot, which epitomizes the character and identity championed by the Arnaldo Caprai winery.

APPELLATION

Montefalco DOC

FIRST VINTAGE PRODUCED

1971

VARIETAL COMPOSITION

70% Sangiovese, 15% Sagrantino, 15% Merlot

SOIL

Limestone, clay

ELEVATION

650-985 feet

DENSITY

2,025-2,430 vines/acre

TRAINING

Spurred cordon

AGING

12 months in 70% Slavonian oak barrels, 30% French oak barriques; minimum 4 months aging in bottle

AGING POTENTIAL

6-8 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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SINCE 1978 

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