



ARNALDO CAPRAI  
*Viticolto in Montefalco*

## 2015 VIGNA FLAMINIA MAREMMANA

**BACKGROUND** The name originates from vineyards along an ancient diverticulum of Via Flaminia - Roman route - which from the Umbrian countryside goes through Maremma.

**APPELLATION** Montefalco Rosso DOC

**VARIETAL COMPOSITION** 70% Sangiovese, 15% Sagrantino, 15% Canaiolo

**SIZE** 3ha (7.41 acres)

**VINE AGE** 25 years

**SOIL** Limestone, clay

**CULTIVATION** 100% sustainable

**ELEVATION** 820 feet

**DENSITY** 5,500 vines/hectare (2,227 vines/acre)

**TRAINING** Spurred cordon

**HARVEST NOTES** July and August were dry and hot. The plentiful water reserve avoided physiological problems. September and October ensured the optimal ripening of the grapes due to regular temperatures and short storms. A particularly interesting and complex year.

**AGING** 14 months in French oak; minimum 6 months aging in bottle

**ALCOHOL** 14%    **TA** 5 g/L    **pH** 3.65    **RS** < 1 g/L

**AGING POTENTIAL** 6-8 years

**TASTING NOTES** Marasca cherry, wild flowers, pepper and nutmeg. The refined tannins create a supple, elegant body.



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