



ARNALDO·CAPRAI

Viticolto in Montefalco

2015 MONTEFALCO ROSSO DOC

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 Rosso DOC

FIRST VINTAGE PRODUCED 1971

SIZE 25 hectares

VINE AGE 25 years

SOIL Limestone, clay

ELEVATION Rolling hills, 650-985 feet above sea level with eastern exposure

DENSITY 5,500 vines/acre

TRAINING Spurred cordon

HARVEST MONTHS Sangiovese: end of September
Sagrantino: first week of October

HARVEST NOTES Very dry July and August with a good water reserve due to a solid rain during spring time. September and October in the average. Good vintage with a great freshness.

VARIETAL COMPOSITION 70% Sangiovese, 15% Sagrantino, 15% Merlot

FERMENTATION 15 days in stainless-steel; indigenous yeast;
100% malolactic fermentation

AGING 12 months in French oak barriques; minimum 6 months aging in bottle

FINING No **FILTRATION** Yes

ALC 13% **TA** 5.2% **pH** 3.68 **RS** Less than 1%

TOTAL PRODUCED 180,000

AGING POTENTIAL 6-8 years

TASTING NOTES Sensationally intense, with notes of wild flowers, violet and red berry jam. Full bodied, rich, dry with a long finish and delicate hint of spice.



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