



ARNALDO·CAPRAI

Viticolto in Montefalco

2015 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

VINE AGE 25 years

CULTIVATION 100% sustainable

ELEVATION 250 meters (820 feet)

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

TRAINING Spurred cordon

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.

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

AGING POTENTIAL 10-15 years

ALCOHOL 14.5% **TA** 5.68g/L

pH 3.49 **RS** <1 g/L

TASTING NOTES Bouquet of wild cherries preserved in spirits, chocolate, violets, vanilla and exotic spices. Full bodied and round, perfectly balanced with vibrant, velvety tannins.



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