



ARNALDO·CAPRAI
Viticolto in Montefalco

2013 25 ANNI MONTEFALCO SAGRANTINO DOCG

BACKGROUND 25 Anni is the result of in-depth research and careful clonal selection of Sagrantino's best grapes. This jubilee wine was produced for the first time in 1993 to celebrate the winery's 25th anniversary. Since then, 25 Anni has kept its name as well as its unique character, power and elegance.

APPELLATION Montefalco Sagrantino DOCG

FIRST VINTAGE PRODUCED 1993

VARIETAL COMPOSITION 100% Sagrantino

SIZE 8 ha (19.77 acres)

SOIL Limestone, clay

CULTIVATION 100% sustainable

ELEVATION 370 meters (1,214 feet)

DENSITY 7,200 vines/hectare (2,915 vines/acre)

TRAINING Spurred cordon

HARVEST NOTES An extremely rainy spring led to mild temperatures in August and September. This created conditions for optimal grape maturation..

AGING 24 months in French oak barriques; 8 months in bottle

AGING POTENTIAL 20-30 years

ALCOHOL 14.5% **TA** 4,99 g/L

pH 3.65 **RS** < 1 g/L

TASTING NOTES Surprising blend of blackberry jam, rose potpourri, nutmeg, pepper, pine resin, mint, clove and cocoa. Soft, fresh and persuasive with complex tannins and an intense, persistent finish.



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