



ARNALDO·CAPRAI
Viticolture in Montefalco

2014 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 The 2014 vintage was characterized by several periods of rainfall in the winter months. The spring period instead showed precipitative quantities in line with the current average. Significant rainfall in July. Instead August, September and October were dry and warm. This trend contributed to slowing down the grape ripening phase in July. In particular, the Sagrantino, harvested from 10 to 30 October, benefited more than other varieties from the higher temperatures which allowed it to reach excellent levels of phenolic ripeness and health of the bunches.

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

AROMA Surprising complexity from blackberry jam to rose potpourri, from nutmeg to pepper, from pine resin to mint, from clove to cocoa.

TASTE Soft and persuasive; intense persistent finish. Fresh with complex tannins.

SUGGESTED FOOD Roasted and grilled lamb, black truffle, game.



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