



ARNALDO·CAPRAI

Viticolture in Montefalco

2017 MONTEFALCO ROSSO

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/hectare (2,227 vines/acre)

TRAINING Spurred cordon

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

HARVEST NOTES A vintage that will be remembered for a strong return of cold towards the end of April. Summer will instead be one of the hottest and driest of the century. Some isolated but abundant rainy events guarantee the harvest of grapes with optimal characteristics. Small quantities of grape but very good quality. The vintage will be interesting for the medium-late varieties like Sangiovese that will be able to enjoy the mild temperatures of September.

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 14.5% **TA** 5.1% **pH** 3.70 **RS** Less than 1%

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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