



ARNALDO·CAPRAI
Viticoltore in Montefalco

2019 VIGNA FLAMINIA MAREMMANA

BACKGROUND The name originates from vineyards along an ancient diverticulum of Via Flaminia - Roman route - which from the Umbrian countryside goes through Maremma.

APPELLATION Montefalco Rosso DOC

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

FIRST VINTAGE PRODUCED 1975

SIZE 5 hectares (12.35 acres)

VINE AGE 25 years

SOIL Limestone, clay

ELEVATION 820 feet

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

TRAINING Spurred cordon

CULTIVATION 100% sustainable

HARVEST DATES Sangiovese: End of September; Sagrantino: First week of October

HARVEST NOTES Summer was well balanced in temperature average. Standard temperature conditions and brief storms ensure an excellent ripening of the grapes, delivering particularly interesting wines

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

AGING 14 months in French oak barriques; Minimum 6 months aging in bottle

AGING POTENTIAL 6-8 years

ALCOHOL / TA / pH 15% / 5.39 g/L / 3.87

TASTING NOTES Marasca cherry, wild flowers, pepper and nutmeg. The refined tannins create a supple, elegant body.



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