



# ARNALDO·CAPRAI

*Viticolture in Montefalco*

## 2019 MONTEFALCO ROSSO RISERVA

**BACKGROUND** Montefalco Rosso Riserva is the result of a long research carried out by our winery to find out the best growing conditions and wine-making techniques for the production of this sophisticated wine. Only the best vintages and the best grapes of Sangiovese, Sagrantino and Merlot give birth to Montefalco Rosso Riserva, a wine that recalls the typical tradition of the territory.

**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 with the New Green Protocol + Equalitas certification

**ELEVATION** 250 meters (820 feet)

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

**TRAINING** Spurred cordon

**HARVEST DATES** October

**HARVEST NOTES** Summer was well balanced in temperature average. A good alternation of sunshine and rain guaranteed a slow but ideal ripening of the grapes. The end of September and October proved to be extremely favorable for the ripening of the later grapes, with the few rainy events being interspersed with clear, dry days and mild temperatures. The wines will show an excellent ripeness of the polyphenolic component and a great olfactory intensity determined by a long maturation of the grapes due to their optimal health.

**VINIFICATION** 15 days in stainless steel tanks; indigenous yeast; 100% malolactic fermentation

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

**AGING POTENTIAL** 10-15 years

**ALCOHOL** 15%

**TASTING NOTES** Wild cherries preserved in spirit, chocolate, violets, vanilla and exotic spices. Full bodied and round, perfectly balanced with vibrant, velvety tannins.



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