



ARNALDO·CAPRAI

Viticolture in Montefalco

2020 MONTEFALCO ROSSO DOC

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

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

FIRST VINTAGE PRODUCED 1975

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

CULTIVATION 100% sustainable

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

HARVEST NOTES There were heavy rain showers in May. In June, it got warmer and there was less rain. From July to mid-September, it rained a bit here and there and the temperatures were mild. This weather was perfect for the grapes to ripen and develop their sugar. In September and October, there were a few short storms but overall the temperatures were normal, which was great for the grapes to mature. The resulting wines are well-balanced, elegant, and have a pleasant fresh aroma.

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

AGING 12 months in French oak barriques;
Minimum 6 months aging in bottle

ALCOHOL / TA / pH / RS 14.5% / 5.21 g/L / 3.69 / <1 g/L

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.

