



ARNALDO·CAPRAI

Viticoltore in Montefalco

2019 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.

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| APPELLATION | Montefalco Rosso DOC |
| VARIETAL COMPOSITION | 70% Sangiovese, 15% Sagrantino, 15% Merlot |
| 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 |
| 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, obtaining particularly interesting wines |
| FERMENTATION | 15 days in stainless-steel; indigenous yeast; 100% malolactic fermentation |
| AGING | 12 months in French oak barriques; Minimum 6 months aging in bottle |
| AGING POTENTIAL | 6-8 years |
| ALCOHOL / TA / pH | 14.5% / 4.93 g/L / 3.64 |

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.

