



# ARNALDO·CAPRAI

*Viticolture in Montefalco*

## 2018 MONTEFALCO SAGRANTINO DOCG PASSITO

**APPELLATION** Montefalco Sagrantino DOCG

**SIZE** 5 hectares (12.36 acres)

**SOIL** Limestone, clay

**ELEVATION** Rolling hills, 820 feet above sea level with southern exposure

**DENSITY** 7,000 vines/hectare (2,833 vines/acre)

**TRAINING** Spurred cordon

**CULTIVATION** Sustainable

**VINTAGE NOTES** The summer of the 2018 vintage had a balanced temperature average. There was a good alternation of sunshine and rain which ensured a slow but ideal ripening of the grapes. The harvest was medium-late and the wines were very well-balanced.

**HARVEST MONTH** October

**VARIETAL COMPOSITION** 100% Sagrantino

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

**AGING** 15 months in French oak barrels; 12 months aging in bottle

**FINING** No **FILTRATION** Yes

**ALC** 14% **TA** 5.6 g/L **RS** 110 g/L

**TOTAL CASES PRODUCED** 800 6/375 ml

### TASTING NOTES

**AROMA:** The sweetness arrives first to the nose with scents of blackberry and strawberry jam, revealing vanilla and cinnamon.

**TASTE:** Warm and sweet, soft and intense. The tannins work to balance the sugars and leave the palate cleansed, ready for another taste.

**SUGGESTED FOOD:** Traditional Umbrian cakes like “tozzetti”, jam tarts, dark chocolate, creamy cheeses.



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