



ARNALDO·CAPRAI
Viticoltore in Montefalco

2019 25 ANNI MONTEFALCO SAGRANTINO DOCG

BACKGROUND 25 Anni is the result of in-depth research and careful clonal selection of Sagrantino's best grapes. This jubilee wine was produced for the first time in 1993 to celebrate the winery's 25th anniversary. Since then, 25 Anni has kept its name as well as its unique character, power and elegance.

APPELLATION Montefalco Sagrantino DOCG

FIRST VINTAGE PRODUCED 1993

VARIETAL COMPOSITION 100% Sagrantino

SIZE 6 ha (14.83 acres)

SOIL Limestone, clay

CULTIVATION 100% sustainable

ELEVATION 370 meters (1,214 feet)

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

TRAINING Spurred cordon

HARVEST October

HARVEST NOTES The summer had a well-balanced average temperature, with a good mix of sunshine and rain that provided ideal ripening conditions for the grapes. As we head towards the end of September and October, which will be extremely favorable for the ripening of later grapes, there will be a few rainy events interspersed with clear, dry days and mild temperatures. This ideal weather condition will result in wines with excellent ripeness of the polyphenolic component and a great olfactory intensity, due to the long maturation of the grapes resulting from their optimal health.

AGING 24 months in French oak barriques; 8 months in bottle

AGING POTENTIAL 20-30 years

ALCOHOL 15.5% **TA** 4.8 g/L **pH** 3.88 **RS** 1.8 g/L

TASTING NOTES Surprising complexity from blackberry jam to rose potpourri, nutmeg to pepper, pine resin to mint, clove to cocoa. Soft and persuasive, intense, persistent finish. Fresh, with complex tannins.



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