



# ARNALDO CAPRAI

*Viticoltore in Montefalco*



## 2023 VIGNA FLAMINIA MAREMMANA

### WINERY

The family operation began in 1971 when textiles entrepreneur Arnaldo Caprai purchased 12.5 acres in Montefalco. In 1988, ownership passed on to Arnaldo's son, Marco, who began the project to cultivate the promotion of the grape that has been growing in the Montefalco region for more than 400 years: Sagrantino. Today, the winery is the leading producer of top quality Sagrantino di Montefalco, a wine produced exclusively from this native variety. In addition to its commitment to quality, Arnaldo Caprai is recognized for its dedication to environmental, economic and social sustainability, as well as being champions for the wines of Umbria. Winery visits available for tasting.

### WINE

The name originates from vineyards along an ancient diverticulum of Via Flaminia - Roman route - which from the Umbrian countryside goes through Maremma.

### VINTAGE NOTES

The 2023 vintage was shaped by a rainy spring followed by warm, dry July and August, supporting optimal vine growth. September stayed dry and warmer than average, while cool nights slowed ripening and preserved balance. Favorable early October conditions ensured full maturity for later varieties, delivering intense aromatics, optimal phenolic ripeness, and excellent overall harmony.

### WINEMAKING

Fermentation took 15 days in stainless steel, with 15 days of maceration. 14 months in French oak and minimum 6 months aging in bottle.

### TASTING NOTES

The 2023 Vigna Flaminia presents aromas of marasca cherry, wild flowers, pepper and nutmeg. The refined tannins create a supple, elegant body.

### VINEYARD

**Region:** Umbria  
**Appellation:** Montefalco Rosso DOC  
**Soil:** Limestone, clay  
**Age/Exposure:** 25 years Eastern exposure  
**Vine Density:** 5,500 vines/hectare (2,227 vines/acre)  
**Eco-Practices:** Equalitas Sustainable Standard SOPD

### WINEMAKING

**Varietals:** 70% Sangiovese, 15% Sagrantino, 15% Canaiolo  
**Aging:** 14 months in French oak and minimum 6 months aging in bottle.

### TECHNICAL DETAILS

**Yeast:** Indigenous  
**Alcohol:** 15%  
**Total Acidity:** 4.61 g/L  
**pH:** 3.75  
**Residual Sugar:** 3.1 g/L