



ARNALDO·CAPRAI

Viticoltore in Montefalco

2011 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

SOIL

Limestone, clay

ELEVATION

985 feet

DENSITY

2,430-3,240 vines/acre

TRAINING

Spurred cordon

AGING

24-26 months in French oak barriques; minimum 6 months aging in bottle

AGING POTENTIAL

15-20 years

TASTING NOTES

This rich Sagrantino is a great wine to be paired with roasted or grilled lamb and other meats. Black truffles, game and aged cheeses are also lovely partners to match the tannins and body shown in the bottle. Temperature when served should be between 64-68 F.



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