



ARNALDO·CAPRAI
Viticolto in Montefalco

2014 VIGNA FLAMINIA MAREMMANA

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

APPELLATION Montefalco Rosso DOC

VARIETAL COMPOSITION 70% Sangiovese, 15% Sagrantino, 15% Canaiolo

SIZE 3ha (7.41 acres)

VINE AGE 25 years

SOIL Limestone, clay

CULTIVATION 100% sustainable

ELEVATION 820 feet

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

TRAINING Spurred cordon

HARVEST NOTES Medium early season with a mild and rainy August and a warm and dry September. October began with rain followed by a most favorable climate for an optimal ripening, resulting in structured wines with a good balance.

AGING 14 months in French oak; minimum 6 months aging in bottle

ALCOHOL 13.5% **TA** 5.14 g/L **pH** 3.68 **RS** < 1 g/L

AGING POTENTIAL 6-8 years

TASTING NOTES Marasca cherry, wild flowers, pepper and nutmeg. The refined tannins create a supple, elegant body.



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