



# ARNALDO·CAPRAI

*Viticolto in Montefalco*

## 2013 MONTEFALCO ROSSO RISERVA

**BACKGROUND** Embodies the bolder spirit of its little brother Montefalco Rosso, with a similar composition of Sangiovese, Sagrantino and Merlot. The special vineyard sites and location for this wine rival textural and body characteristics of even the best Brunello di Montalcino.

**APPELLATION** Montefalco DOC

**FIRST VINTAGE PRODUCED** 1993

**VARIETAL COMPOSITION** 70% Sangiovese, 15% Sagrantino, 15% Merlot

**SOIL** Limestone, clay

**VINE AGE** 25 years

**CULTIVATION** 100% sustainable

**ELEVATION** 250 meters ( 820 feet)

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

**TRAINING** Spurred cordon

**HARVEST NOTES** An extremely rainy spring led to mild temperatures in August and September. This created conditions for optimal grape maturation.

**AGING** 20 months in French oak barriques; minimum 6 months aging in bottle

**AGING POTENTIAL** 10-15 years

**ALCOHOL** 14.5%      **TA** 5.5g/L

**pH** 3.61      **RS** 1 g/L

**TASTING NOTES** Bouquet of wild cherries preserved in spirits, chocolate, violets, vanilla and exotic spices. Full bodied and round, perfectly balanced with vibrant, velvety tannins.



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