



**ARNALDO·CAPRAI**  
*Viticoltore in Montefalco*

## 2015 MONTEFALCO SAGRANTINO DOCG VALDIMAGGIO

**BACKGROUND** During a selection of the most refined Sagrantino grapes according to specific lots, we discovered that the grapes that grow around the estate lake show special elegant tannins. The vineyard enjoys a constant moisture from the lake. This allows a balanced and slow maturation of the tannins.

**APPELLATION** Montefalco Sagrantino DOCG

**FIRST VINTAGE PRODUCED** 2012

**SIZE** 2 hectares (4.94 acres)

**VINE AGE** 40 years

**SOIL** Limestone, clay

**ELEVATION** 350m (1,148 feet) above sea level with south exposure

**DENSITY** 6000-7000 vines/Ha (2,428-2,832 vines/acre)

**TRAINING** Spurred cordon

**HARVEST MONTHS** End of September - beginning of October

**HARVEST NOTES** Very dry July and August with a good water reserve due to a solid rain during spring time. September and October in the average. Good vintage with a great freshness.

**VARIETAL COMPOSITION** 100% Sagrantino Cru Vigna Del Lago (Single Vineyard)

**FERMENTATION** 15 days in stainless-steel; indigenous yeast; 100% malolactic fermentation

**AGING** 760 days in French oak barriques; 8 months aging in bottle

**FINING** No **FILTRATION** Yes

**ALC** 15%

**TOTAL PRODUCED** 1,000 Cases, 6/750 ml

**AGING POTENTIAL** 20 years

**TASTING NOTES** Aroma: delicate bouquet of red fruit and cherry jam, gentle reminders of sweet spices, refined graphite notes. Taste: great freshness balanced by soft tannins.



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