



# ARNALDO·CAPRAI

*Viticoltore in Montefalco*

## 2016 MONTEFALCO ROSSO DOC

**BACKGROUND** Montefalco Rosso embodies a great bond between the wine and the area of Montefalco. It is produced from Sangiovese, Sagrantino and Merlot, which epitomizes the character and identity championed by the Arnaldo Caprai winery.

**APPELLATION** Montefalco Rosso DOC

**FIRST VINTAGE PRODUCED** 1971

**SIZE** 25 hectares

**VINE AGE** 25 years

**SOIL** Limestone, clay

**ELEVATION** Rolling hills, 650-985 feet above sea level with eastern exposure

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

**TRAINING** Spurred cordon

**HARVEST MONTHS** Sangiovese: end of September  
Sagrantino: first week of October

**HARVEST NOTES** July and August were dry and hot. The good water reserve avoids physiological problems. September and October ensured the optimal maturation of the grapes thanks to normal temperatures and short storms. This led to a particularly interesting and complex year.

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

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

**AGING** 12 months in French oak barriques; minimum 6 months aging in bottle

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

**ALC** 14% **TA** 5.1% **pH** 3.68 **RS** Less than 1%

**AGING POTENTIAL** 6-8 years

**TASTING NOTES** Sensationally intense, with notes of wild flowers, violet and red berry jam. Full bodied, rich, dry with a long finish and delicate hint of spice.



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