



# ARNALDO·CAPRAI

*Viticoltore in Montefalco*

## Anima Umbra Rosso IGT

Anima Umbra is a typical Umbrian wine obtained from native varieties as Sangiovese and Canaiolo. The result is a sincere and elegant wine that recalls flavours of the past. Bright ruby red, its taste is mid-structured with characteristic fruity note that allows easy pairings with traditional dishes.

Appellation: Indicazione Geografica Tipica

First Vintage produced: 2006

Blend Percentage: Sangiovese 85%; Canaiolo 15%

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Training system: Cordon de Royat  
Per-hectare yield: 8 tonnes  
Harvest Period: Last ten days of September  
Vinification: Fermentation on skins for 10-15 days at 25°C  
Ageing (months): Barrique: 8; Bottle: 3 minimum  
Released: May

### TASTING NOTES

Colour: Bright red.  
Aroma: Intense with ripe fruit flavours that recalls plum  
Taste: The full taste given by the roundness of Canaiolo along with the dry and persistent taste of Sangiovese make this wine harmonic and one of the most pleasant of the wine-making panorama  
Serving suggestion: First courses with sauce, red meat, cold cuts and fresh cheeses or mid-matè  
Serve at 18 °C  
Ageing potential: Approximately 3 - 5 Years

### ANALYTICAL DATA

°Alcohol: 13.5% Vol  
Tot Acid.: 5.1 g/l  
Final pH: 3.40  
Poliphenols: 2600 mg/l

