



# ARNALDO·CAPRAI

*Viticolture in Montefalco*

## Montefalco Rosso DOC

Montefalco Rosso embodies a great bond between the wine and the area of Montefalco. It is produced from Sangiovese, Merlot and a small percentage of Sagrantino grapes which epitomize the character and identity championed by the Caprai winery.

Appellation: Denominazione di Origine Controllata

First Vintage produced: 1975

Blend Percentage: Sangiovese 70%, Sagrantino 15%, Merlot 15%

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Training system:	Cordon de Royat
Per-hectare yield:	10 tonnes
Harvest Period:	Last ten days of September – First ten days of October
Vinification:	The vinification process includes fermentation and maceration that varies depending on the vintage. This is generally 10-15 days, with a pumping over performed twice a day in order to extract the suitable colour and aromas from the skin
Ageing (months):	Barrels: 12; Bottle: 4 minimum
Bottles produced:	180.000 - 210.000
Released:	May

### TASTING NOTES

Colour:	Rich ruby red, brilliant
Aroma:	Sensationally intense, with notes of ripe red fruit and delicate hints of vanilla
Taste:	Full bodied, rich, dry with a long finish
Serving suggestion:	Best served with red and white meats, cold cuts and matured cheeses Serve at 18°C
Ageing potential:	Approximately 6-8 Years

### ANALYTICAL DATA

°Alcohol:	13% Vol
Tot Acid.:	5.58 g/l
Final pH:	3.6
Phenolics:	2680 mg/l

