## Arnaldo Caprai

# Montefalco Rosso Vigna Flamina 2023




RED STILL WINE | ITALY | UMBRIA | SUITABLE FOR VEGANS

### TASTING NOTE

Aroma: Marasca, cherry, wild flowers, pepper and nutmeg . Taste: full bodied, elegant thanks to the refined tannins.

### VITICULTURE

Training system: Spurred cordon with vine density of 5000-6000 vines per Ha. Yield per hectare 8-9 tons.

### VINIFICATION

14 months in French oak Barrique and minimum 6 months ageing in the bottle.

### FOOD MATCHING

Chickpea and bean soups, ragù pasta and grilled meats.

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|---|---|
| SIZE | 75cl |
| VINTAGE | 2023 |
| ABV | 15% |
| GRAPE VARIETIES | Sangiovese (70%), Canaiolo (15%), Sagrantino (15%) |
| CLOSURE | Diam |
| SKU CODE | L0126123 |
| EXPRESSION | Red, Medium-Bodied and Elegant |
| COUNTRY | Italy |
| REGION | Umbria |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Diam |
| PH | 3.61 |
| TOTAL ACIDITY | 4.88g/l Tartaric |
| RESIDUAL SUGAR | 1g/l |
| SKU | L0126123 |