Arnaldo Caprai

Sagrantino DOCG 25th Annivesary 2018



RED STILL WINE | ITALY | UMBRIA | SUITABLE FOR VEGANS

TASTING NOTE

Aroma: Surprising complexity from blackberry jam to rose pot pourri, from nutmeg to pepper, from pine resin to mint, from clove to cocoa. Taste: Soft and persuasive, intense persistant finish. Fresh with complex tannins

VITICULTURE

Training system: Spurred cordon with vine density of 6000-8000 vines per Ha. Yield per hectare 5 tons.

VINIFICATION

24 months in French oak barrique and minimum 8 months ageing in bottle.

FOOD MATCHING

Roasted and grilled lamb, black truffle, game.

SIZE	75cl
VINTAGE	2018
ABV	15.5%
GRAPE VARIETIES	Sagrantino (100%)
CLOSURE	Natural Cork
SKU CODE	L0146118
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Umbria
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.94
TOTAL ACIDITY	5.4g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	L0146118