

Arnaldo Caprai

Sagrantino DOCG Val di Maggio 2018



RED STILL WINE



ITALY



UMBRIA



SUITABLE
FOR VEGANS

TASTING NOTE

Aroma: Delicate bouquet of red fruit and cherry jam, gentle reminders of sweet spices, refined graphite notes. TASTE: Great freshness balanced by soft 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 the bottle.

FOOD MATCHING

Roasted and grilled meat. Mature cheese.

SIZE	75cl
VINTAGE	2018
ABV	15.5%
GRAPE VARIETIES	Sagrantino (100%)
CLOSURE	Natural Cork
SKU CODE	L0156118
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Umbria
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.87
TOTAL ACIDITY	5.39g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	L0156118