## **Arnaldo Caprai**

# Sagrantino DOCG Val di Maggio 2018



 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/I Tartaric

RESIDUAL SUGAR 1g/l

SKU L0156118









**RED STILL WINE** 

ALY UMBRIA

IA 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.

