## Arnaldo Caprai

# Sagrantino DOCG Val di Maggio 2020




RED STILL WINE | ITALY | UMBRIA | SUITABLE FOR VEGANS

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|---|---|
| SIZE | 75cl |
| VINTAGE | 2020 |
| ABV | 15.5% |
| GRAPE VARIETIES | Sagrantino (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | L0156120 |
| 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 | L0156120 |

### TASTING NOTE

Setting expectations of intensity and concentration with its dense, dark and bloody appearance, this phenomenal wine goes on to more than meet them, with its huge force of personality.  It has incredibly deep, rich and complex aromas of prune, fig, and date, following up on the palate with molasses, fig syrup, carob bean, malt extract and toasted wheat.  Everything about this wine is off the charts - wow!

### 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.