



ARNALDO·CAPRAI
Viticoltore in Montefalco

2011 COLLEPIANO MONTEFALCO SAGRANTINO DOCG

BACKGROUND

Collepiano represents the renaissance of Montefalco as a wine region and Sagrantino as a unique variety grown only in Montefalco. Collepiano is Sagrantino's area of production at Caprai. The name recalls the gentle slopes that characterize these hills.

APPELLATION

Montefalco Sagrantino DOCG

FIRST VINTAGE PRODUCED

1979

VINTAGE NOTES

The 2011 harvest had a good balance of rainfalls, and the warm and dry climate in the final grape ripening phases resulted in a vintage with high temperatures. The weather was particularly dry in the last ten days of August. The first half of September was warm, and the lack of significant rainfall led to a balanced ripening of Sagrantino grapes. This produced complex wines with aromas of ripe, red fruit, tobacco, and cocoa.

VARIETAL COMPOSITION

100% Sagrantino

SOIL

Limestone, clay

ELEVATION

650-985 feet

DENSITY

2,430 vines/acre

TRAINING

Spurred cordon

AGING

22 months in French oak barriques; minimum 6 months aging in bottle

AGING POTENTIAL

10-15 years

ALC 14.5% TA 5.43 g/L RS <1 g/L

TASTING NOTES

The 2011 Collepiano has pleasant aromas and flavors of dried berries, sandalwood, clove, and vanilla. It has a deep, rich, and elegant taste.



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