



ARNALDO·CAPRAI
Viticoltore in Montefalco

2013 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

This vintage was unique and interesting. A sunny spring was interrupted by many rainy days between May and June. The use of grass cover in the vineyards was helpful. There was little rain from early July until the end of August, which led to rapid sugar accumulation in the grapes. The first ten days of September were hot and sunny, but the weather became cooler in the second half of the month. This cool weather was ideal for grape ripening, preserving the aromas and acidity.

VARIETAL COMPOSITION

100% Sagrantino

SOIL

Limestone, clay

ELEVATION

650-985 feet

TRAINING

Spurred cordon

HARVEST DATES

Late September/ October

AGING

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

AGING POTENTIAL

10-15 years

ALC 15% TA 5.77 g/L RS <1 g/L

TASTING NOTES

This wine has bold flavors of ripe plum and blackberry jam with a balsamic hint. It has a full body with smooth, velvety tannins, a beautiful texture, and finishes elegantly and for a long time.



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