



ARNALDO·CAPRAI  
*Viticolto in Montefalco*

## 2012 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 vintage experienced a significant water shortage starting in March, which was then balanced out by rainfall during the spring months. Subsequent heat waves were moderated by new rainfalls, keeping the plants in balance and preventing excessive sugar accumulation. Harvesting of Sagrantino grapes began in the second week of October and resulted in wines with excellent complexity, aromatic qualities, and polyphenolic structure. The wines are also quite complex after fermentation, with medium to high alcohol levels and intense aromas.

### 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 14.5% TA 5.41 g/L RS <1 g/L

### TASTING NOTES

This wine has bold flavors of ripe red fruits like plums, blackcurrant, and pepper. It has a full body with smooth, velvety tannins, a beautiful texture, and finishes elegantly and for a long time.



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