



ARNALDO·CAPRAI
Viticolture in Montefalco

2022 GRECANTE GRECHETTO COLLI MARTANI DOC

BACKGROUND During the renaissance many wines were known as “Greco, Grecante, Grechetto.” Montefalco’s Grecante was one of the most appreciated. Indeed, the head of the Municipality of Montefalco used to send this wine as a precious gift to princes and important clergymen. Arnaldo Caprai’s Grecante keeps this long tradition alive.

APPELLATION Colli Martani DOC

VARIETAL COMPOSITION 100% Grechetto

FIRST VINTAGE PRODUCED 1989

SOIL Clay and limestone

ELEVATION 755 feet

DENSITY 5,500 vines/hectare (2,267 vines/acre)

TRAINING Guyot

CULTIVATION 100% sustainable with the new Green Protocol and Equalitas certification

HARVEST DATES End of September

HARVEST NOTES The harvest was earlier than expected because of the extended hot summer. Although there were only a few but substantial rainfalls, they ensured that the grapes were of optimal quality. While the quantity of grapes was small, the quality was very high. The vintage will be particularly noteworthy for medium-late varieties like Sangiovese, which will benefit from the mild temperatures in September. The wines demonstrate excellent balance and structure with concentrated polyphenols, indicating their potential for long-term aging.

AGING 3 months in steel; minimum 3 months in bottle

ALCOHOL / TA / pH 13.5% / 5.31 g/L / 3.42

TASTING NOTES Intense perfumes of exotic fruit and yellow peach, floral notes of freesia and hawthorn, pleasing chalkiness on the finish. Full, fresh taste with a long persistence.



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