



ARNALDO·CAPRAI

Viticoltore in Montefalco

2020 25 ANNI MONTEFALCO SAGRANTINO DOCG

WINERY

The family operation began in 1971 when textiles entrepreneur Arnaldo Caprai purchased 12.5 acres in Montefalco. In 1988, ownership passed on to Arnaldo's son, Marco, who began the project to cultivate the promotion of the grape that has been growing in the Montefalco region for more than 400 years: Sagrantino. Today, the winery is the leading producer of top quality Sagrantino di Montefalco, a wine produced exclusively from this native variety. In addition to its commitment to quality, Arnaldo Caprai is recognized for its dedication to environmental, economic and social sustainability, as well as being champions for the wines of Umbria. Winery visits available for tasting.

WINE

25th Anniversary is the result of in-depth research and careful clonal selection of Sagrantino's best grapes. This jubilee wine was produced for the first time in 1993 to celebrate the winery's 25th anniversary. Since then, 25 Anni has kept its name as well as its unique character, power and elegance.

VINTAGE NOTES

The 2020 Spring Harvest began with a dry but extremely cold May, followed by a rainy and mild June. July, August, and September experienced sporadic rain and moderate temperatures, promoting optimal sugar ripening across all varieties. The resulting wines are notably elegant, with a pleasing fresh fruit character. The moderate alcohol content underscores a vintage marked by subtlety and finesse.

WINEMAKING

15 days in stainless-steel; indigenous yeast; Maceration lasted for 30 days.

TASTING NOTES

The aroma presents an unexpected complexity with elements of dark berries, dark flowers, chocolate, walnuts, spices, and nutmeg, with a hint of balsam. The taste includes pepper, clove, and refined spices, featuring concentrated and smooth tannins.



VINEYARD

Region: Umbria
Appellation: Montefalco Rosso DOC
Soil: Limestone, clay
Age/Exposure: 25-30 years
Southern exposure
Eco-Practices: Sustainable

WINEMAKING

Varietals: 100% Sagrantino
Aging: 24 months in French oak and minimum 8 months ageing in bottle

TECHNICAL DETAILS

Yeast: Indigenous
Alcohol: 15.5%
Total Acidity: 5.20 g/L
pH: 3.76
Residual Sugar: <1 g/L