



ARNALDO·CAPRAI
Viticolture in Montefalco

2019 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

VARIETAL COMPOSITION 100% Sagrantino

SIZE 12 ha (30 acres)

VINE AGE 40 years

SOIL Limestone, clay

CULTIVATION 100% sustainable

ELEVATION 250 meters (820 feet)

DENSITY 5,500 vines/hectare (2,227 vines/acre)

TRAINING Spurred cordon

HARVEST October

HARVEST NOTES The summer had a well-balanced average temperature, with a good mix of sunshine and rain that provided ideal ripening conditions for the grapes. As we head towards the end of September and October, which will be extremely favorable for the ripening of later grapes, there will be a few rainy events interspersed with clear, dry days and mild temperatures. This ideal weather condition will result in wines with excellent ripeness of the polyphenolic component and a great olfactory intensity, due to the long maturation of the grapes resulting from their optimal health.

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

ALCOHOL 15.5% **TA** 4.7 g/L **pH** 3.83 **RS** 1 g/L

AGING POTENTIAL 10-15 years

AROMA Blackberry jam, pepper, clove and vanilla

TASTE Powerful yet elegant; bold tannins hint at the ability for long aging

SUGGESTED FOOD Roasted meat preferably one with a bit of fat content, game, beef stew



WILSON DANIELS
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com