



ARNALDO • CAPRAI

Viticoltore in Montefalco



2013 SPINNING BEAUTY, 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

Spinning Beauty, so rich in personality and charm was born from the oldest historical selection of the estate vineyard Monte della Torre and from hundred percent Sagrantino clone—Cobra.

VINTAGE NOTES

The winter of November–March 2013 replenished the prior year's water deficit, setting the stage for a vintage remembered for its excellent quality. While late frost reduced yields, the remaining grapes showed exceptional health, ripeness, and structure. From June onward, balanced conditions—without heat spikes and with steady water supply—allowed grapes to reach optimal complexity, producing red wines with intense color, refined anthocyanins, and elegant polyphenolic profiles.

WINEMAKING

Fermentation took 15 days in stainless steel, with 30 days of maceration. 8 years in French oak and minimum 8 months aging in bottle.

TASTING NOTES

The 2013 Spinning Beauty has a strong aromatic presence. It combines chocolate, black and red fruit jam, and sweet spices. The long aging reveals a rich texture with balsamic wood, incense, and toasted notes, creating a lush and elegant feel.

VINEYARD

Region:	Umbria
Appellation:	Montefalco Sagrantino DOCG
Soil:	Limestone, clay
Age/Exposure:	25/30 years South & South-West exposure
Vine Density:	6,000 - 8,000 vines/hectare
Eco-Practices:	Equalitas Sustainable Standard SOPD

WINEMAKING

Varietals:	100% Sagrantino
Aging:	8 years in French oak and minimum 8 months aging in bottle.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	15.5%
Total Acidity:	5.85 g/L
pH:	3.82
Residual Sugar:	<1.8 g/L

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