



ARNALDO·CAPRAI

Viticoltore in Montefalco



2023 MONTEFALCO ROSSO DOC

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

Montefalco Rosso is a wine that embodies the rich history and unique terroir of the Montefalco region in Umbria. What sets Montefalco Rosso apart is its deep connection to the land—the vineyards are carefully cultivated on the slopes of the Montefalco hills, where the combination of limestone and clay soils, along with the region's favorable climate, results in wines of great balance and character.

VINTAGE NOTES

The 2023 vintage was shaped by a rainy spring followed by warm, dry July and August, supporting optimal vine growth. September stayed dry and warmer than average, while cool nights slowed ripening and preserved balance. Favorable early October conditions ensured full maturity for later varieties, delivering intense aromatics, optimal phenolic ripeness, and excellent overall harmony.

WINEMAKING

Fermentation took 15 days in stainless steel, with 15 days of maceration. 12 months in French oak and minimum 4 months aging in bottle.

TASTING NOTES

The 2023 Montefalco Rosso presents ripe raspberry, cherry, and wild red flowers lead the nose, accented by a light peppery spice. Dry and fresh on the palate, with fine, fruit-driven tannins.

VINEYARD

Region:	Umbria
Appellation:	Montefalco Rosso DOC
Soil:	Limestone, clay
Age/Exposure:	25 years Eastern exposure
Vine Density:	5,500 vines/hectare (2,227 vines/acre)
Eco-Practices:	Equalitas Sustainable Standard SOPD

WINEMAKING

Varietals:	70% Sangiovese, 15% Sagrantino, 15% Merlot
Aging:	12 months in French oak and minimum 4 months aging in bottle.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Total Acidity:	4.79 g/L
pH:	3.68
Residual Sugar:	<1 g/L