



ARNALDO·CAPRAI

Viticolture in Montefalco



2025 GRECANTE GRECHETTO, COLLI MARTANI 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

During the renaissance many wines were known as "Greco, Grecante, Grechetto." Montefalco's Grecante was one of the most appreciated.

VINEYARDS

Alluvial plain at the bottom of the Montefalco hills.

VINTAGE NOTES

Winter rains in December, January, and March built strong water reserves, with no early spring frost. Late-July rainfall broke the heatwave, supporting excellent ripening for whites and an ideal start for reds. August brought light showers, producing fragrant, fresh, elegant whites, while reds ripened early. A cooler-than-usual September and sunny October delivered ripe reds with preserved freshness, fine tannins, and moderate alcohol, showing currant, cherry, and strawberry notes. Later varieties also ripened early with strong color and phenolic maturity, offering crisp black cherry, wild plum, and balsamic nuances.

WINEMAKING

Fermentation lasted for 1 months in stainless steel and a minimum of 3 months of aging in the bottle.

TASTING NOTES

Bursting with intense aromas of exotic fruit, lime zest, hawthorn, blanched almond, and white blossom. The palate is full-bodied and vibrant, offering a refreshing acidity and a refined chalky texture on the finish. Elegant and expressive, it lingers with impressive length and clarity.

VINEYARD

Region: Umbria
 Appellation: Colli Martani DOC
 Soil: Limestone, clay
 Age/Exposure: South-east exposure
 Vine Density: 5,000 vines/hectare
 Eco-Practices: Equalitas Sustainable Standard SOPD

WINEMAKING

Varietals: 100% Grechetto
 Aging: 3 months in stainless steel and minimum 3 months aging in bottle

TECHNICAL DETAILS

Alcohol: 12.8%
 Total Acidity: 5.06 g/L
 pH: 3.32
 Residual Sugar: <1 g/L