



ARNALDO·CAPRAI

Viticolture in Montefalco



2021 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

Early April frosts delayed flowering and reduced yields, but quality remained high. Summer was hot, yet well-timed rains during ripening ensured balanced concentration, delivering excellent complexity with strong aromatic and phenolic structure.

WINEMAKING

15 days in stainless-steel; indigenous yeast; Maceration lasted for 30 days. Aged for 24 months in French oak and a minimum of 8 months in the bottle.

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 Sagrantino 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: 5.16 g/L
 pH: 3.74
 Residual Sugar: <1 g/L