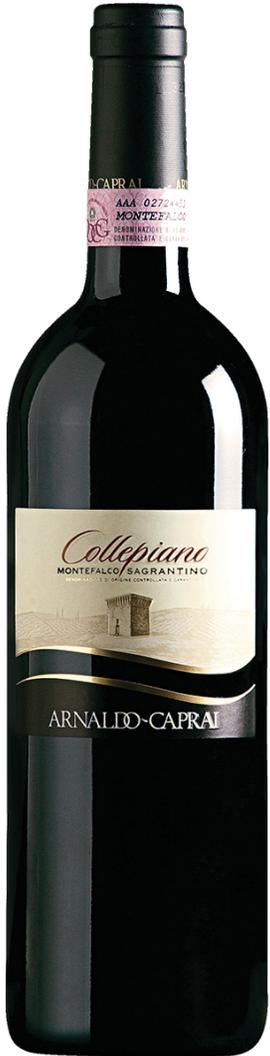




ARNALDO·CAPRAI

Viticolture in Montefalco



2021 COLLEPIANO, 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

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.

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

Fermentation took 15 days in stainless steel, with 30 days of maceration. 22 months in French oak and minimum 6 months aging in bottle.

TASTING NOTES

The 2021 Collepiano presents juicy dark fruits and red plums, along with dried herbs, spices, bark, and nutmeg on the nose. It is soft, intense, and has a persistent finish. The tannins are fresh and complex.

VINEYARD

Region: Umbria
Appellation: Montefalco Sagrantino DOCG
Soil: Limestone, clay
Age/Exposure: 25/30 years
 Southern exposure
Vine Density: 5,500 vines/hectare
 (2,227 vines/acre)
Eco-Practices: Equalitas Sustainable Standard SOPD

WINEMAKING

Varietals: 100% Sagrantino
Aging: 22 months in French oak and minimum 6 months aging in bottle.

TECHNICAL DETAILS

Yeast: Indigenous
Alcohol: 15.5%
Total Acidity: 4.83 g/L
pH: 3.83
Residual Sugar: <1 g/L