



ARNALDO·CAPRAI

Viticoltore in Montefalco



2024 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

Spring 2024 was rainy but well-distributed. July and August brought extreme heat and drought, pushing early varieties like Chardonnay to ripen quickly, with harvest starting August 13. Cooler, wetter conditions in September and October slowed ripening and extended the harvest to 71 days. Thanks to healthy grapes and careful canopy management, the wines show consistent ripeness, fresh fruit character, balance, and elegant aromatic finesse.

WINEMAKING

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

TASTING NOTES

Bursting with intense aromas of exotic fruit and ripe yellow peach, this wine reveals delicate floral nuances of freesia and hawthorn. 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 to north-west 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:	13.5%
Total Acidity:	5.39 g/L
pH:	3.38
Residual Sugar:	<1 g/L