



ARNALDO·CAPRAI

Viticoltore in Montefalco

2022 MONTEFALCO ROSSO RISERVA 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

Embodies the bolder spirit of its little brother Montefalco Rosso, with a similar composition of Sangiovese, Sagrantino and Merlot. The special vineyard sites and location for this wine rival textural and body characteristics of even the best Brunello di Montalcino.

VINEYARDS

Spurred cordon vines planted in clay matrix soils.

VINTAGE NOTES

Spring was cool and rainy, with two late-April cold spells that fortunately caused minimal damage. May and June were dry, prompting the vines to adapt to drought while maintaining solid yields and quality. Summer remained mild and near average, and harvest began early; a few August rains helped restore vine balance. Late-September rainfall slowed ripening in later varieties, extending harvest into late October and supporting optimal phenolic maturity. The wines show freshness and balance, with reds that are structured and rich.

WINEMAKING

Fermentation took 15 days in stainless steel, with 15 days of maceration. 20 months in French oak and minimum 6 months ageing in bottle.

TASTING NOTES

The 2022 Montefalco Riserva has aromas of wild cherries preserved in spirits, chocolate, violets, vanilla, and exotic spice. Full-bodied and rounded, with vibrant, velvety tannins and a beautifully balanced finish.

VINEYARD

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

WINEMAKING

Varietals: 70% Sangiovese, 15% Sagrantino, 15% Merlot
Ageing: 20 months in French oak and minimum 6 months ageing in bottle.

TECHNICAL DETAILS

Yeast: Indigenous
Alcohol: 15.5%
Total Acidity: 5.04 g/L
pH: 3.71
Residual Sugar: <1 g/L