



# ARNALDO·CAPRAI

*Viticolture in Montefalco*

## Grecante Grechetto dei Colli Martani DOC

During the renaissance many wines were known as “Greco, Grecante, Grechetto”. Montefalco’s Grecante was one of the most appreciated, indeed the head of the Municipality of Montefalco used to be sent as a precious gift to princes and important clergymen. Arnaldo Caprai’s Grecante keeps this long tradition alive.

Appellation: Denominazione di Origine Controllata

First Vintage produced: 1989

Grape: Grechetto 100%

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|--------------------|--|
| Training system:   | Cordon de Royat  |
| Per-hectare yield: | 8 - 9 tonnes   |
| Harvest Period:    | Last ten days of August – First ten days of September  |
| Vinification:      | The grapes are hand picked, collected in small containers and gently pressed in order to obtain only the fresh musts and then fermented at low temperatures, thus enhancing the perfumes and the finesse of the wine |
| Ageing (months):   | Stainless steel tanks: 3, Bottle: 3 minimum  |
| Bottles produced:  | 40.000   |
| Released:          | February   |

### TASTING NOTES

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|---------------------|---|
| Colour:             | Intense yellow straw with green tinges  |
| Aroma:              | Floral notes, intensely fruity and delicate   |
| Taste:              | Soft, well balanced, pleasantly fruity  |
| Serving suggestion: | Grecante is an impressive aperitif and a perfect accompaniment to seafood, veal and poultry dishes<br>Serve at 10-12 °C |
| Ageing potential:   | Approximately 3-5 years   |

### ANALYTICAL DATA

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|------------|----------|
| °Alcohol:  | 13% Vol  |
| Tot Acid.: | 5.48 g/l |
| Final pH:  | 3.07     |

