



ARNALDO·CAPRAI

Viticolture in Montefalco

Sagrantino di Montefalco Collepiano DOCG

Sagrantino is an ancient vine from Umbria brought here, according to certain historians, by followers of St. Francis of Assisi in the Middle Ages. Collepiano represents the “renaissance” of Montefalco as a wine region and the 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.

Appellation: Denominazione di Origine Controllata e Garantita

First Vintage produced: 1979

Grapes: Sagrantino 100%

Training system:	Cordon de royat
Per-hectare yield:	6 tonnes
Harvest Period:	Last ten days of September - first ten days of October
Vinification:	After a gentle crushing-destemming process, constant pumping-overs are performed in order to draw the substances from the skins; the wine is macerated for 26-28 days, in order to allow the extraction of as many constituents as possible, thus enhancing the wine’s distinctive character
Ageing (months):	French Oak: 22; Bottle: 6 minimum
Bottles produced:	70.000
Released:	End of June

TASTING NOTES:

Colour:	Densely coloured, ruby red, almost black, which develops to garnet with the ageing of the wine
Aroma:	Aromatically sensational, intense, with notes of mature fruit and hints of spice and aromas of vanilla transcended from the barriques
Taste:	Potent, soft and velvety, with a slightly bitter aftertaste
Serving suggestion:	Typically served with meat roasts, steak, matured cheeses game and international cuisine Serve at 18/20°C
Ageing potential:	Approximately 10-15 years

ANALYTICAL DATA

°Alcohol:	14% Vol
Total Acid.:	5.6 g/l
Final pH:	3.56
Phenolics:	3.705 mg/l

