



ARNALDO·CAPRAI
Viticolture in Montefalco

2010 COLLEPIANO MONTEFALCO SAGRANTINO DOCG

BACKGROUND

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.

APPELLATION

Montefalco Sagrantino DOCG

FIRST VINTAGE PRODUCED

1979

VARIETAL COMPOSITION

100% Sagrantino

SOIL

Limestone, clay

ELEVATION

650-985 feet

DENSITY

2,430 vines/acre

TRAINING

Spurred cordon

AGING

24-26 months in French oak barriques; minimum 6 months aging in bottle

AGING POTENTIAL

10-15 years

TASTING NOTES

Rich in tannins with an explosion of flavor, this red wine is best understood when enjoyed with a wonderful piece of roasted meat, preferably one with a bit of fat content, game and aged cheeses. Temperature should not exceed 68 F when served.



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