



ARNALDO·CAPRAI
Viticolture in Montefalco

2013 GRECANTE GRECHETTO COLLI MARTANI DOC

BACKGROUND

During the renaissance, many white wines from Umbria were known as “Greco, Grecante, Grechetto.” Montefalco’s local name “Grecante” was one of the most appreciated and enjoyed white wines in all of Umbria. Arnaldo Caprai’s Grecante keeps this long tradition alive.

APPELLATION

Colli Martani DOC

FIRST VINTAGE PRODUCED

1989

VARIETAL COMPOSITION

100% Grechetto

SOIL

Silt, clay

ELEVATION

500-650 feet

DENSITY

2,025 vines/acre

TRAINING

Spurred cordon

AGING

3 months in steel; minimum 3 months in bottle

AGING POTENTIAL

3-5 years

TASTING NOTES

Grecante is a fresh, crisp wine enjoyed chilled at a temperature of 50 F as an aperitif or consumed with seafood, veal or poultry dishes.



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