



ARNALDO·CAPRAI

*Viticolture in Montefalco*

## 2014 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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