





"With a dark, full-bodied color and ripe aromas of blackberry preserves and dark marmalade, the 2016 Montefalco Sagrantino Collepiano packs a powerful punch at 15.5% alcohol. There are dustings of baking spice or bitter chocolate. Here is a full, big-bodied and brooding Sargrantino."

– Monica Larner, July 2021



# ARNALDO-CAPRAI Viticoltore in Montefalco

# COLLEPIANO, MONTEFALCO SAGRANTINO DOCG – 2016

## ABOUT THE WINERY

The family operation began in 1971 when textiles entrepreneur Arnaldo Caprai purchased 12.5 acres in Montefalco. In 1988, ownership passed on to Arnaldo's son Marco, who began the project to cultivate the promotion of the grape that has been growing in the Montefalco region for more than 400 years: Sagrantino. Today, the winery is the leading producer of top quality Montefalco Sagrantino, a wine produced exclusively from this native variety. In addition to its commitment to quality, Arnaldo Caprai is recognized for its dedication to environmental, economic and social sustainability, as well as being champions for the wines of Umbria.

#### ABOUT THE WINE

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.

# **KEY SELLING POINTS**

- The Caprai family pioneered the revival of Umbria's indigenous grape Sagrantino
- Marco Caprai and team developed the "New Green Revolution," an initiative that is dedicated to environmental, economic and social sustainability
- Recognized as the wine category leader from Umbria

## **TECHNICAL DETAILS**

Varietal Composition: 100% Sagrantino

Aging: 22 months in French oak barriques; minimum 6 months aging in bottle

Alcohol: 15.5% | TA: 5.2 g/L | pH: 3.9

