



ARNALDO·CAPRAI  
*Viticoltore in Montefalco*

## 2013 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

**SIZE** 12 ha (30 acres)

**VINE AGE** 40 years

**SOIL** Limestone, clay

**CULTIVATION** 100% sustainable

**ELEVATION** 250 meters (820 feet)

**DENSITY** 5,500 vines/hectare (2,227 vines/acre)

**TRAINING** Spurred cordon

**HARVEST NOTES** An unusual, but very interesting vintage. The sunny spring was cut short abruptly between May and June with many rainy days. The use of grass cover in the vineyards was extremely helpful to this vintage. Fortunately, from early July throughout August, there was no significant rainfall until the end of August, leading to a rapid accumulation of sugar. Generally hot days and strong insolation characterized the first ten days of September, but the situation changed in the second half of September, when a lively and cool weather started. The climate was particularly favorable for slow and optimal grape ripening, which preserves the aromas and acidity.

**AGING** 22 months in French oak barriques; minimum 6 months aging in bottle

**ALCOHOL** 15.0%    **TA** 5.3 g/L    **pH** 3.8    **RS** < 1 g/L

**AGING POTENTIAL** 10-15 years



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