



ARNALDO·CAPRAI
Viticoltore in Montefalco

2018 GRECANTE GRECHETTO COLLI MARTANI DOC

BACKGROUND

During the renaissance many wines were known as “Greco, Grecante, Grechetto.” Montefalco’s Grecante was one of the most appreciated. Indeed, the head of the Municipality of Montefalco used to send this wine as a precious gift to princes and important clergymen. Arnaldo Caprai’s Grecante keeps this long tradition alive.

APPELLATION

Colli Martani DOC

VARIETAL COMPOSITION

100% Grechetto

SOIL

Clay and limestone

ELEVATION

755 feet

DENSITY

5,500 vines/hectare (2,267 vines/acre)

TRAINING

Guyot

HARVEST DATES

Mid-September

HARVEST NOTES

Summer was well-balanced in temperature average. A good alternation of sunshine and rain guaranteed a slow but ideal ripening of the grapes. Medium-late harvest and very well-balanced wines.

AGING

3 months in steel; minimum 3 months in bottle

AGING POTENTIAL

3-5 years

ALCOHOL / TA / pH

13% / 5.11 g/L / 3.36

TASTING NOTES

Intense perfumes of exotic fruit and yellow peach, floral notes of freesia and hawthorn, pleasing chalkiness on the finish. Full, fresh taste with a long persistence.



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