



# ARNALDO CAPRAI

*Viticolture in Montefalco*

## 50 ANNI

### MONTEFALCO SAGRANTINO DOCG LIMITED EDITION 50TH ANNIVERSARY

**APPELLATION** Montefalco Sagrantino DOCG **FIRST VINTAGE PRODUCED** 2016

**VARIETAL COMPOSITION** 100% Sagrantino **SIZE** 1.5 ha (3.71 acres)

**SOIL** Limestone, clay **CULTIVATION** 100% sustainable

**ELEVATION** 370 meters (1,214 feet) **DENSITY** 5,500 vines/hectare (2,227 vines/acre)

**TRAINING** Spurred cordon **HARVEST** October

**VINIFICATION** Such an important milestone could only be celebrated with a special selection of Montefalco Sagrantino. We meticulously harvested the best Sagrantino grapes from Monte della Torre vineyard and thanks to the guidance of Michel Rolland we introduced the “vinification intégral” which allowed Sagrantino to release its extraordinary polyphenolic richness in the must without any mechanical forcing, thus overcoming the problems of vinification by gravity. This innovative “artisanal” practice of vinification of whole grapes in barrique, thanks to a very soft extraction and the almost permanent immersion of the pomace during the alcoholic fermentation, allowed us to obtain rounder wines with greater viscosity and depth, greater complexity, an accentuated aromatic precision and a boisé better integrated with silky finish.

The cold pre-fermentation maceration at 4/8°C for about 15 days allowed to extract colour and aromas. After the alcoholic fermentation of one week we started the post fermentation maceration for three weeks at higher temperatures.

At the end of the second period of maceration, a third long period of infusion of the marcs begun. Every day, as in the two previous stages, each barrique is subjected to a sort of manual remuage or rotation on the horizontal axis three times a day. This operation allowed to keep the pomace always immersed and infused in the wine. Only after this long period and therefore about 70 days after harvesting the barriques were manually reopened and drawn off by gravity without the use of mechanical pumps.

The wine was then aged for two years in new oak barriques and two years in the bottle before being released.

**AGING** 24 months in French oak barriques; 12 months in bottle

**AGING POTENTIAL** 20-30 years

**ALCOHOL** 15.5% **TA** 5.2 g/L **pH** 3.80 **RS** < 1 g/L

**TASTING NOTES** Surprising complexity from blackberry jam to rose potpourri, nutmeg to pepper, pine resin to mint, clove to cocoa. Soft and persuasive, intense, persistent finish. Fresh, with complex tannins.

**THE LABEL** The pure gold leaf of the label was created with the refined collaboration of Giusto Manetti Battiloro, producer of gold leaf in Florence since 1600 and celebrates the 50th anniversary of the company. It is inspired by the painting (tempura on wood) of the “Mystical Marriage of Saint Catherine of Alexandria” by Benozzo Gozzoli, dated 1466. The bottle has been specifically created to celebrate the 50 years of the famous Umbrian winery. Precious, extremely elegant, strongly evocative of the bond between the Arnaldo Caprai winery and its territory and of all the history, tradition and culture that Sagrantino can deliver in the glass. The 50 Anni limited edition celebrates not only the important anniversary of the winery led by Marco Caprai, but also wants to pay homage to the entire territory. Only 2,400 bottles produced.



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