



ARNALDO·CAPRAI
Viticolture in Montefalco

2018 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 October

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

ALCOHOL 15.5% **TA** 5.2 g/L **pH** 3.79 **RS** < 1 g/L

AGING POTENTIAL 10-15 years

AROMA Blackberry jam, pepper, clove and vanilla

TASTE Powerful yet elegant; bold tannins hint at the ability for long aging

SUGGESTED FOOD Roasted meat preferably one with a bit of fat content, game, beef stew



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