



ARNALDO·CAPRAI  
*Viticolture in Montefalco*

## 2021 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

**CULTIVATION** 100% sustainable with the new Green Protocol and Equalitas certification

**HARVEST DATES** Mid-September

**HARVEST NOTES** The beginning of April brought frost that delayed the blooming and caused a reduced production but fine quality. Summer was hot but during the key ripening stages of the grapes, we had a good contribution of rain that guaranteed a balanced concentration of perfumes and quality compounds delivering excellent complexity and aromatic and polyphenolic structure.

**AGING** 3 months in steel; minimum 3 months in bottle

**AGING  
POTENTIAL** 3-5 years

**ALCOHOL /  
TA / pH** 13.5% / 5.42 g/L / 3.26

**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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