



ARNALDO·CAPRAI

Viticolture in Montefalco

2014 SPINNING BEAUTY, MONTEFALCO SAGRANTINO DOCG



WINERY

The family operation began in 1971 when textiles entrepreneur Arnaldo Caprai purchased 12.5 acres in Montefalco. In 1988, ownership passed on to Arnaldo's son, Marco, who began the project to cultivate the promotion of the grape that has been growing in the Montefalco region for more than 400 years: Sagrantino. Today, the winery is the leading producer of top quality Sagrantino di Montefalco, a wine produced exclusively from this native variety. In addition to its commitment to quality, Arnaldo Caprai is recognized for its dedication to environmental, economic and social sustainability, as well as being champions for the wines of Umbria. Winery visits available for tasting.

WINE

Spinning Beauty, so rich in personality and charm was born from the oldest historical selection of the estate vineyard Monte della Torre and from hundred percent Sagrantino clone—Cobra.

VINTAGE NOTES

The 2014 vintage began with a late winter and a cold spring, which then returned to normal with regular rain and sunny periods. From July to August, the summer had high temperatures alternating with cooler, rainy periods. The day-night temperature variations were always ideal. After a rainy start, September turned dry with pleasant temperatures, which was good for ripening red grapes and producing strong wines with intense colors and high levels of anthocyanins and polyphenols.

WINEMAKING

Fermentation took 15 days in stainless steel, with 30 days of maceration. 8 years in French oak and minimum 8 months aging in bottle.

TASTING NOTES

The 2014 Spinning Beauty has a strong aromatic presence. It combines chocolate, black and red fruit jam, and sweet spices. The long aging reveals a rich texture with balsamic wood, incense, and toasted notes, creating a lush and elegant feel.

VINEYARD

Region: Umbria
Appellation: Montefalco Sagrantino DOCG
Soil: Limestone, clay
Age/Exposure: 25/30 years South & South-West exposure
Vine Density: 5,500 vines/hectare (2,227 vines/acre)
Eco-Practices: Equalitas Sustainable Standard SOPD

WINEMAKING

Varietals: 100% Sagrantino
Aging: 8 years in French oak and minimum 8 months aging in bottle.

TECHNICAL DETAILS

Yeast: Indigenous
Alcohol: 15.5%
Total Acidity: 5.85 g/L
pH: 3.82
Residual Sugar: <1.8 g/L