



ARNALDO·CAPRAI

Viticolture in Montefalco



2019 MONTEFALCO SAGRANTINO DOCG PASSITO

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

Sweet wine made from semi-dried Sagrantino grapes. The traditional version of Montefalco Sagrantino. The name derives from the Latin "sacer": a holy wine destined for consumption during the Christian festivals.

VINTAGE NOTES

In April and May, rainfall totals almost doubled the average for the period. June had no rain events and temperatures well above average. July and the first 20 days of August were dry. Towards the end of August, several rainfall events slowed down the ripening of the grapes. The rain gave the vines a break from the high temperatures of the previous months. August and September ensured optimal sugar ripening for all varieties. The last 20 days of September were less disruptive with more balanced temperatures. October was extremely favorable for the ripening of the later grapes. The wines showed excellent ripeness of the polyphenolic component and great olfactory intensity due to the long maturation of the grapes and their optimal health.

WINEMAKING

Fermentation took 15 days in stainless steel, with 30 days of maceration. 15 months in French oak and minimum 12 months aging in bottle.

TASTING NOTES

The sweetness arrives first to the nose with scents of blackberry and strawberry jam, revealing vanilla and cinnamon. Warm, sweet, soft, and intense. The tannins balance the sugars and cleanse the palate, preparing it for another savory taste.

VINEYARD

Region: Umbria
Appellation: Montefalco Sagrantino DOCG
Soil: Limestone, clay
Age/Exposure: 25/30 years
 Southern exposure
Eco-Practices: Equalitas Sustainable Standard SOPD

WINEMAKING

Varietals: 100% Sagrantino
Aging: 15 months in French oak and minimum 12 months aging in bottle.

TECHNICAL DETAILS

Yeast: Indigenous
Alcohol: 13.5%
Total Acidity: 4.76 g/L
pH: 3.79
Residual Sugar: 105.8 g/L