



ARNALDO·CAPRAI

Viticolture in Montefalco

2021 MONTEFALCO ROSSO RISERVA DOC

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

Embodies the bolder spirit of its little brother Montefalco Rosso, with a similar composition of Sangiovese, Sagrantino and Merlot. The special vineyard sites and location for this wine rival textural and body characteristics of even the best Brunello di Montalcino.

VINEYARDS

Spurred cordon vines planted in clay matrix soils.

VINTAGE NOTES

The 2021 vintage commenced at the very beginning of April, a time when unexpected frosts rolled in, delaying the blooming process of the grapevines. This frost not only delayed the bloom but also led to a reduction in overall production. However, despite the reduced yield, the quality of the grapes remained fine and exceptional. As summer progressed, the weather turned hot, creating an environment that was conducive to grape growth. Fortunately, during the crucial ripening stages of the grapes, we experienced a beneficial amount of rain. This rainfall was instrumental in ensuring a balanced concentration of essential perfumes and quality compounds. As a result, the final product exhibited excellent complexity, accompanied by a rich aromatic profile and robust polyphenolic structure. This combination of factors ultimately contributed to the production of a vintage that is both distinctive and of high quality.

WINEMAKING

Fermentation took 15 days in stainless steel, with 15 days of maceration. 20 months in French oak and minimum 6 months ageing in bottle.

TASTING NOTES

The 2021 Montefalco Rosso Riserva has flavors of wild cherries in spirits, chocolate, violets, vanilla, and exotic spices. It is full-bodied, well-rounded, and balanced with vibrant, smooth tannins.



VINEYARD

Region: Umbria
Appellation: Montefalco Rosso DOC
Soil: Limestone, clay
Exposure: East
Vine Density: 5,500 vines/hectare (2,227 vines/acre)
Eco-Practices: Equalitas Sustainable Standard SOPD

WINEMAKING

Varietals: 70% Sangiovese, 15% Sagrantino, 15% Merlot
Ageing: 20 months in French oak and minimum 6 months ageing in bottle.

TECHNICAL DETAILS

Yeast: Indigenous
Alcohol: 15%
Total Acidity: 5.29 g/L
pH: 3.64
Residual Sugar: 2.6 g/L