



ARNALDO·CAPRAI

Viticolture in Montefalco

2023 GRECANTE GRECHETTO, COLLI MARTANI 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

Grechetto, part of the Greco group of grapes, is mostly planted in central Italy and championed in Umbria. Often found in blends, the Grechetto is made of 100% Grechetto and reflects the pure varietal characteristics through the terroir.

VINEYARDS

Alluvial plain at the bottom of the Montefalco hills in the Colli Martani DOC.

VINTAGE NOTES

The 2023 vintage had a rainy spring, providing necessary water for the vines. Warm and dry conditions in July and August created an ideal environment for growth. September's dry weather with cool nights balanced the ripening process. Early October's favorable conditions ensured optimal ripening for later-maturing varieties. These factors led to wines with intense aromas and excellent balance, showcasing a successful harvest and high quality.

WINEMAKING

The wine is fermented in stainless where it rests for three months, followed by at least another three months in bottle.

TASTING NOTES

The 2023 Grecante Grechetto has strong scents of exotic fruit, lime zest, hawthorn, blanched almond, and white blossom. The wine offers a well-balanced profile, combining the sweetness of exotic fruits with the tanginess of lime zest. The hawthorn adds a unique floral touch, while the blanched almond provides a subtle nutty undertone. The white blossom notes contribute to the overall aromatic complexity. It finishes with a pleasant chalky and salty taste, leaving a refined impression on the palate.



VINEYARD

Region: Umbria
Appellation: Colli Martani DOC
Soil: Limestone, clay
Age/Exposure: South-east to north-west exposure
Vine Density: 5,500 vines/hectare (2,227 vines/acre)
Eco-Practices: Equalitas Sustainable Standard SOPD

WINEMAKING

Varietals: 100% Grechetto
Aging: 3 months in stainless steel and minimum 3 months aging in bottle

TECHNICAL DETAILS

Alcohol: 13.5%
Total Acidity: 5.39 g/L
pH: 3.38
Residual Sugar: <1 g/L