



ARNALDO·CAPRAI
Viticolture in Montefalco

2016 COLLEPIANO MONTEFALCO SAGRANTINO DOCG

BACKGROUND Collepiano represents the renaissance of Montefalco as a wine region and Sagrantino as a unique variety grown only in Montefalco. Collepiano is Sagrantino's area of production at Caprai. The name recalls the gentle slopes that characterize these hills.

APPELLATION Montefalco Sagrantino DOCG

FIRST VINTAGE PRODUCED 1979

VARIETAL COMPOSITION 100% Sagrantino

SIZE 12 ha (30 acres)

VINE AGE 40 years

SOIL Limestone, clay

CULTIVATION 100% sustainable

ELEVATION 250 meters (820 feet)

DENSITY 5,500 vines/hectare (2,227 vines/acre)

TRAINING Spurred cordon

HARVEST October

HARVEST NOTES Qualitatively very positive vintage: the white grape varieties have responded very well to a slightly delayed and stress-free year and reached optimal maturations both sugary and aromatic; the reds have given optimal results guaranteed by a slow and constant ripening. The climate was particularly favorable for slow and optimal grape ripening, which preserves the aromas and acidity.

AGING 22 months in French oak barriques; minimum 6 months aging in bottle

ALCOHOL 15.5% **TA** 5.2 g/L **pH** 3.9 **RS** < 1 g/L

AGING POTENTIAL 10-15 years

AROMA Blackberry jam, pepper, clove, vanilla and balsamic notes

TASTE Powerful yet elegant; bold tannins hint at the ability for long aging.

SUGGESTED FOOD Roasted meat preferably one with a bit of fat content, game, beef stew



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