ARNALDO CAPRAI
Viticoltore in Montefalco

Since 1971, Arnaldo Caprai has been at the forefront of the revival of Sagrantino, a grape variety native to the area surrounding Montefalco, which has become a symbol of Italian winemaking excellence.

Driven by an ongoing quest for the highest quality—and thanks to our state-of-the-art, high-precision agricultural technologies, sustainable practices, and the expertise of top agronomic and oenological specialists—we produce wines of remarkable expressiveness that showcase the best of both indigenous and international varietals.

The numerous awards and accolades earned over the years testify to our unwavering commitment to excellence and have established Arnaldo Caprai as a benchmark in Italian winemaking.

HEIRS TO A HISTORY, PIONEERS OF A NEW VITICULTURE

AWARDS

Top 10 vini rossi d'Italia Gentleman - Milano Finanza
Premio alla carriera Falstaff
Onorificenza per l'imprenditoria etica Presidente della Repubblica Italiana Sergio Mattarella
Premio "Welcome. Working for refugee integration" UNHCR
PREMIO "100 vini e vignaioli d'Italia" Corriere della Sera
La Buona Italia Premio Gavi
Premio Internazionale Vinitaly
Oscar del Vino Bibenda
Top 100 Wine Spectator
Platinum Merano Wine Award
Miglior Vino d'Italia Bibenda
Cantina Europea dell'Anno Wine Enthusiast
Premio Sviluppo Sostenibile Fondazione per lo sviluppo sostenibile Ecomondo Rimini
Premio Ecofriendly Guida Vini Buoni d'Italia Touring
Premio imprese per innovazione e menzione speciale Expo 2015 Confindustria
Premio all'Innovazione amica dell'ambiente Legambiente
Cantina dell'Anno Vini d'Italia Gambero Rosso
Oscar del Vino Miglior Produttore Duemilavini Bibenda
Super Tre Stelle Guida Oro Vini di Veronelli
Tre Bicchieri Vini d'Italia Gambero Rosso
Cinque grappoli Duemilavini Bibenda

SUSTAINABLE WINERY 3E EQUALITAS

WINES

SPINNING BEAUTY
Montefalco Sagrantino Docg

Variety: 100% Sagrantino
Aging: 8 years in French oak barrique and at least 8 months in the bottle
Aroma: Potent aromatic sensation. Tertiary aromas blend with chocolate, black and red fruit jam and sweet spices perceptions. The long aging shows an ample texture of balsamic wood facets, notes of incense, toasted components that merge into a lush and elegant texture
Taste: Powerful and definite tannins, full bodied and fresh
Size L: 0.75

25 ANNI
Montefalco Sagrantino Docg

Variety: 100% Sagrantino
Aging: 24 months in French oak barrique and at least 8 months in the bottle
Aroma: Surprising complexity from blackberry jam to rose potpourri, from nutmeg to pepper, from pine resin to mint, from clove to cocoa
Taste: Soft and persuasive, intense yet elegant finish thanks to the Vinification Intégrale process
Size L: 0.75 / 1.5 / 3 / 5

VALDIMAGGIO
Montefalco Sagrantino Docg

Variety: 100% Sagrantino
Aging: 24 months in French oak barrique and at least 8 months in the bottle
Aroma: Delicate bouquet of red fruits and cherry jam, gentle reminders of sweet spices, refined graphite notes
Taste: Great freshness balanced by soft tannins, thanks to the Vinification Intégrale process
Size L: 0.75 / 1.5

DANTE
Montefalco Sagrantino Docg

Variety: 100% Sagrantino
Aging: 22 months in French oak barrique and at least 6 months in the bottle
Aroma: Intense scent with hints of plum, cherry jam, flowers and sweet spices
Taste: Intense and decisive, the soft tannins are in perfect balance with a refreshing finish
Size L: 0.75 / 1.5

COLLEPIANO
Montefalco Sagrantino Docg

Variety: 100% Sagrantino
Aging: 22 months in French oak barrique and at least 6 months in the bottle
Aroma: Blackberry jam, pepper, clove and vanilla, balsamic notes with a hint of powder
Taste: A gentle hint of sweet tannins, ready to be enjoyed
Size L: 0.75 / 1.5 / 3

PASSITO
Montefalco Sagrantino Passito Docg

Variety: 100% Sagrantino
Aging: 15 months in French oak barrique and at least 12 months in the bottle
Aroma: The sweetness arrives first to the nose with scents of blackberry and strawberry jam, revealing vanilla and cinnamon
Taste: Warm and sweet, soft and intense, the tannins work to balance the sugars and leave the palate cleansed, ready for another taste
Size L: 0.375

MONTEFALCO RISERVA
Montefalco Rosso Riserva Doc

Variety: 70% Sangiovese, 15% Sagrantino, 15% Merlot
Aging: 20 months in French oak barrique and at least 6 months in the bottle
Aroma: Wild cherries preserved in spirits, chocolate, violet, vanilla and exotic spices
Taste: Full-bodied and round, perfectly balanced with vibrant, velvety tannins
Size L: 0.75 / 1.5

VIGNA FLAMINIA MAREMMANA
Montefalco Rosso Doc

Variety: 70% Sangiovese, 15% Sagrantino, 15% other authorized varieties
Aging: 14 months in French oak barrique and at least 6 months in the bottle
Aroma: Marasca cherry, wild flowers, pepper and nutmeg
Taste: Full-bodied, elegant thanks to the refined tannins
Size L: 0.75 / 1.5

MONTEFALCO ROSSO
Montefalco Rosso Doc

Variety: 70% Sangiovese, 15% Sagrantino, 15% Merlot
Aging: 12 months in French oak barrique and at least 4 months in the bottle
Aroma: Woodland berries, dark flowers, and light herbaciousness enriched with a note of pepper
Taste: Dry and fresh, with enough softness to counterbalance the tannins
Size L: 0.375 / 0.75 / 1.5

ANIMA UMBRA
Umbria Rosso Igt

Variety: 80% Sangiovese, 20% other authorized varieties
Aging: 8 months in French oak barrique and at least 3 months in the bottle
Aroma: Currant, plum and fragrant flowers
Taste: Dry and fresh with delicate tannins
Formato L: 0.75

MERLOT
Umbria Merlot Igt

Variety: 100% Merlot
Aging: 24 months in barrique and at least 8 months in the bottle
Aroma: Ripe red fruits, spicy notes of wood, liquorice
Taste: Rich, velvety, decisive tannins with a fresh acidity
Size L: 0.75

CHARDONNAY
Umbria Chardonnay Igt

Variety: 100% Chardonnay
Aging: 3 months in stainless steel and at least 3 months in the bottle
Aroma: An intense bouquet of citrus, pear and white peach. Delicate butter and mineral notes
Taste: Harmonious and seductive flavor with a crisp freshness that gives the wine a prolonged aftertaste
Size L: 0.75

SAUVIGNON
Umbria Sauvignon Igt

Variety: 100% Sauvignon
Aging: 3 months in stainless steel and at least 3 months in the bottle
Aroma: Delicate bouquet of white flowers and lively citrus notes
Taste: Fresh, balanced with an astonishing mineral touch
Size L: 0.75

CUVÉE SECRÈTE
Umbria Bianco Igt

Variety: The ones that better express the vintage potential
Aging: 6 months in French oak barrique and at least 4 months in the bottle
Aroma: Notes of anise and green fern, citrus and spices that go from vanilla to white pepper. A mentholated note gives an exquisite mineral sensation
Taste: Round and soft, at the same time fresh with delicate flavors. Extraordinary long persistance
Size L: 0.75

GRECANTE
Colli Martani Grechetto Doc

Variety: 100% Grechetto
Aging: 3 months in stainless steel and at least 3 months in the bottle
Aroma: Intense perfumes of exotic fruit and yellow peach, floral notes of freesia and hawthorn, pleasing chalkiness on the finish
Taste: Full, fresh, with a long persistance
Size L: 0.75

MONTEFALCO BIANCO
Montefalco Bianco Doc

Variety: 60% Trebbiano Spoletino, 40% Chardonnay
Aging: 3 months in stainless steel and at least 3 months in the bottle
Aroma: Delicate pear notes, citrus and white flowers enveloped in an accentuated minerality
Taste: Dry, citrine, a nice freshness and sapidity
Size L: 0.75

MONTEFALCO GRECHETTO
Montefalco Grechetto Doc

Variety: 90% Grechetto, 10% Sauvignon
Aging: 3 months in stainless steel and at least 3 months in the bottle
Aroma: Intense notes of yellow pulp fruits combined with delicate floral scents
Taste: Dry and balanced. Pleasant freshness typical of the variety
Size L: 0.75

ANIMA UMBRA
Umbria Grechetto Igt

Variety: 80% Grechetto, 20% other authorized varieties
Aging: 3 months in stainless steel and at least 3 months in the bottle
Aroma: Fragrant, fruity, yellow peach with light freesia and mineral notes
Taste: Dry and fresh, with a lovely almond finish
Size L: 0.75

LE MOLACCE
Trebbiano Spoletino Doc

Variety: 100% Trebbiano Spoletino
Aging: 3 months in stainless steel and at least 3 months in the bottle
Aroma: Elegant fruity hints of mango and citrus combined with fine herbs, sage and broom flowers
Taste: Refreshing and enveloping, with a pleasantly savory finish
Formato L: 0.75

PUNTABELLA
Colli del Trasimeno Rosato DOC

Variety: 60% Sangiovese, 40% Grenache
Aging: 3 months in stainless steel and at least 3 months in the bottle
Aroma: Flower bouquet with a hint of wild strawberries and delicate powdery notes
Taste: Refreshing, well-balanced, enveloping, with a pleasantly savory finish
Formato L: 0.75

METODO CLASSICO BRUT
Vino Spumante di Qualità

Variety: 100% Pinot Nero
Aging on yeasts: At least 20 months
Color and Perlage: A brilliant straw yellow, with remarkably persistent perlage
Aroma: Fresh bouquet, intense perfumes of apple, white flowers and fragrant aroma of yeast
Taste: Fresh, balanced and harmonious
Size L: 0.75

PLUS NOIR METODO CLASSICO BRUT
Vino Spumante di Qualità

Variety: 100% Pinot Nero
Aging on yeasts: At least 20 months
Color and Perlage: Pale peach-colored. Fine and persistent perlage
Aroma: Fresh and floral bouquet, mineral and crispy yeast notes
Taste: Long minerality, fresh and harmonious
Size L: 0.75

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