



ARNALDO-CAPRAI

Viticolture in Montefalco



HEIRS TO A HISTORY, PIONEERS OF A NEW VITICULTURE

The history of the Caprai winery began more than 50 years ago, in 1971, when Arnaldo Caprai, Cavaliere del Lavoro achieved for merits in agriculture, decided to invest in wine production in Montefalco, purchasing the first forty-five hectares of land. In 1988, the company was taken over by his son Marco, who, with great passion, involved the University of Milan in a research project to promote Sagrantino, an indigenous Montefalco grape variety with enormous qualitative potential. For Arnaldo Caprai, time has always represented a constant propensity and push for innovation. In the past it was this approach that allowed us to enhance the value of Sagrantino thanks to the adoption of modern agronomic and oenological management systems capable of exalting the quality of this extraordinary grape. And we continue this into the present where our innovation takes the form of continuous activities of experimentation with precision farming tools, at the service of a sustainable business model. In viticulture, there is no end point, the future will always belong to those who look ahead, and for Caprai, time has created and defined a space to be lived in, between research and continuous experimentation.

AWARDS

- Onorificenze 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 Vinalty
- 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



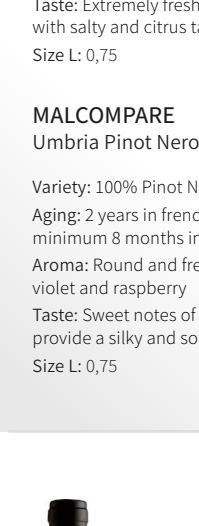
SIGNATURE COLLECTION

WITH SIGNATURE WE WANTED TO CONVEY THE ESSENCE OF OUR WORK THAT RELIES ON INNOVATION AND AIMS AT ACHIEVING THE PERFECT WINE. THE ONE THAT TRANSCENDS TIME AND BORDERS. A WINE WHOS MEMORY REMAINS AS AN EXPERIENCE TO BE TREASURED FOREVER.



SPINNING BEAUTY
Montefalco Sagrantino Docg

Variety: 100% Sagrantino
Aging: 8 years in french oak barrique and minimum 8 months in the bottle
Aroma: Potent aromatic sensation; tertiary aromas blend with notes of chocolate and sweet spices with balsamic wood facets and notes of incense
Taste: Powerful and delicate tannins, full bodied and fresh. Its persistence and balance highlight a strong personality
Size L: 0,75



BELCOMPARE
Umbria Merlot Igt

Variety: 100% Merlot
Aging: 2 years in french oak barrique and minimum 8 months in the bottle
Aroma: Compact with strong blackcurrant, graphite, and geranium notes
Taste: Extremely fresh and taut, with salty and citrus tannins
Size L: 0,75



MALCOMPARE
Umbria Pinot Nero Igt

Variety: 100% Pinot Noir
Aging: 2 years in french oak barrique and minimum 8 months in the bottle
Aroma: Round and fresh with notes of violet and raspberry
Taste: Sweet notes of wood and spices provide a silky and soft aftertaste
Size L: 0,75



25 ANNI
Montefalco Sagrantino Docg

Variety: 100% Sagrantino
Aging: 24 months in French oak barrique and minimum 8 months aging in the bottle
Aroma: Surprising complexity from blackberry jam to rose pot pourri, from nutmeg to pepper, from pine resin to mint, from clove to cocoa
Taste: Soft and persuasive, intense persistent finish. Fresh, with complex tannins
Size L: 0,75 / 1,5 / 3 / 5



VALDIMAGGIO
Montefalco Sagrantino Docg

Variety: 100% Sagrantino
Aging: 24 months in French oak barrique and minimum 8 months aging in the bottle
Aroma: Delicate bouquet of red fruit and cherry jam, gentle reminders of sweet spices, refined graphite notes
Taste: Great freshness balanced by soft tannins
Size L: 0,75 / 1,5



COLLEPIANO
Montefalco Sagrantino Docg

Variety: 100% Sagrantino
Aging: 22 months in French oak barrique and minimum 6 months aging in the bottle
Aroma: Blackberry jam, pepper, clove and vanilla, balsamic notes with a hint of powder
Taste: Powerful, yet elegant; bold tannins hint towards long aging
Size L: 0,75 / 1,5 / 3



PASSITO
Montefalco Sagrantino Passito Docg

Variety: 100% Sagrantino
Aging: 15 months in French oak barrique and minimum 12 months aging 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 minimum 6 months aging in the bottle
Aroma: Wild cherries preserved in spirits, chocolate, violets, 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 minimum 6 months aging in the bottle
Aroma: Maraschino 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 minimum 4 months aging in the bottle
Aroma: Small red woodland fruits, dark flowers, and light herbaceousness 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



MERLOT
Umbria Merlot Igt

Variety: 100% Merlot
Aging: 24 months in barrique and minimum 8 months aging in the bottle
Aroma: Mature red fruits, spicy notes derived from the wood, liquorice
Taste: Rich, velvety, decisive tannins with a fresh acidity
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 minimum 4 months aging 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 persistence
Size L: 0,75



CHARDONNAY
Umbria Chardonnay Igt

Variety: 100% Chardonnay
Aging: 3 months in steel and minimum 3 months aging 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 steel and minimum 3 months aging 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



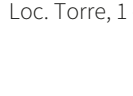
LE MOLACCE
Trebiano Spoletino Doc

Varietà: 100% Trebbiano Spoletino
Affinamento: 3 mesi in acciaio e almeno 3 mesi in bottiglia
Aroma: Eleganti sentori fruttati di mango e agrumi si combinano con erbe aromatiche, salvia e fiori di ginestra
Gusto: Fresco e avvolgente con un finale piacevolmente sapido
Formato L: 0,75



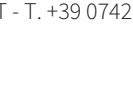
GRECANTE
Colli Martani Grechetto Doc

Variety: 100% Grechetto
Aging: 3 months in steel and minimum 3 months aging 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 persistence
Size L: 0,75



MONTEFALCO BIANCO
Montefalco Bianco Doc

Variety: 60% Trebbiano Spoletino, 40% Chardonnay
Aging: 3 months in steel and minimum 3 months aging 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 steel and minimum 3 months aging 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

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