ARNALDO-CAPRAI

SEE SMELL TASTE

TOURS AND TASTINGS
tour@arnaldocaprai.it

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.

HEIRS TO A HISTORY, PIONEERS OF A NEW VITICULTURE

AWARDS

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

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 persistant 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: 15 months in French oak barrique and minimum 6 months aging 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 minimum 4 months aging in the bottle
Aroma: Small red woodland fruits, 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 minimum 3 months aging in the bottle
Aroma: Currants, 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 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

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

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 persistance
Size 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 persistance
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

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

ANIMA UMBRA
Umbria Grechetto Igt

Variety: 80% Grechetto, 20% other authorized varieties
Aging: 3 months in steel and minimum 3 months aging 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

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 / 1,5

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 / 1,5

MERABIRRA
Birra Ambrata "Tipo Ipa"

Plate degree: 16
Alcohol by volume: 6,3
Features: Unfiltered and unpasteurized
Fermentation: High, refined in bottle
Color: Light amber
Size L: 0,33 / 0,70

MERABIRRA
Birra Chiara "Blonde Ale"

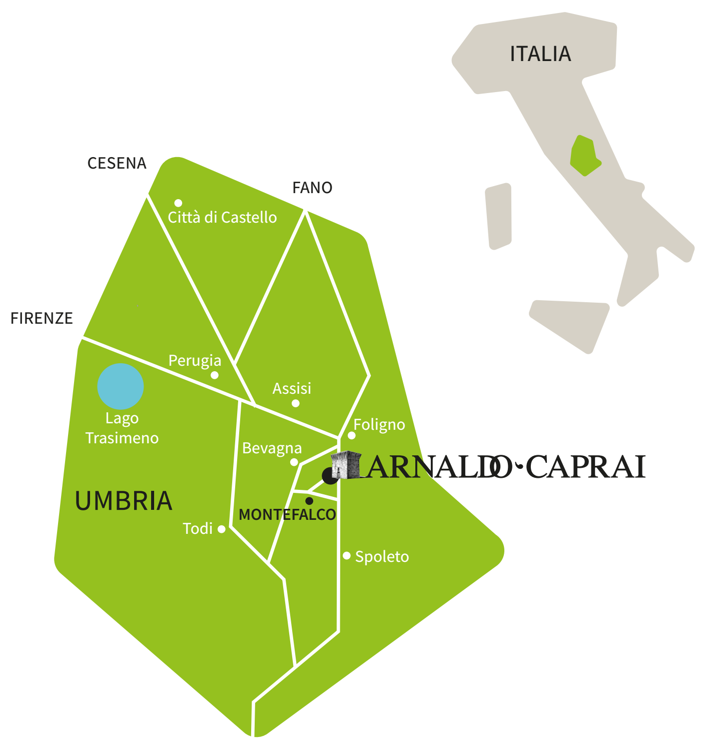
Plate degree: 12,5
Alcohol by volume: 5,2
Features: Unfiltered and unpasteurized
Fermentation: High fermentation, refined in bottle
Color: Golden yellow
Size L: 0,33 / 0,70

GRAPPA
di Sagrantino di Montefalco

Raw material: marc obtained from Sagrantino grape
Distillation: the artisanal process is carefully carried out by Bonollo master distillers
Aroma: floral notes of rose and geranium match perfectly with the sweetness of honey and raisin. Soft finish of dried fruit, cocoa and coffee
Taste: clear, crisp. Refined and deep persistence
Size L: 0,70

EXTRA VIRGIN OLIVE OIL

Variety: Moraiolo, Frantoio, Leccino
Time of harvest: mid-October
Pressing: the olives are pressed within 24 hours after being harvested
Serving suggestions: the fresh and smooth qualities of the olive oil make it a great addition on grains, beans. It is a perfect dressing on meats, fish, salads, and of course, bruschetta
Size L: 0,25 / 0,50



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