PRODUCT OF ITALY

CAJO ROSSO TERRE DE TRINCI IGT



P RED

Appellation: I.G.T.

🏺 Grapes Variety : 33% Merlot — 33% Cabernet sauvignon —34% Sagrantino

Alcohol Vol. : 13.5 %
Bottle size : 750 ml
Region Umbria

Winemaking: Winemaking at controlled temperature and maceration on skins for 15 to 20 days. **Refinement:** In barrique — 3 months in the bottle

Characteristics: The colour, ruby red with violet highlights, is the perfect prelude to articulate, complex aromas and a structure to the palate accompanying the wine in a long, harmonious finish

Aging: At least 5 - 7 years Serving trmperature: 16-18 C°

Pairing: Elaborate first courses, grilled meats, medium-aged cheeses.



TERE de TRINCI



Terre de' Trinci has been one of the most influential wineries in the renaissance of Umbrian winemaking. The winery, which has profound links with this area since 1992, has found its best possible expression and investment in the Sagrantino di Montefalco DOCG. Alongside Sagrantino the estate has developed other modern—style wines to demonstrate us continuing evolution and desire to combine tradition and innovation. The winery has chosen to invest in the production of native local Sagrantino grapes in order to raise awareness and promote a wine inextricably entwined with its terroir. The vineyards are the winery's real wealth. They are managed with the

invaluable consultancy of an agronomist working closely and scrupulously with the winemaker to obtain grapes of outstanding quality,

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