## PRODUCT OF ITALY

## MONTEFALCO SAGRANTINO TERRE DE TRINCI



P RED

Appellation: D.O.C.G.

🏶 Grapes Variety : Sagrantino 100%

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

Production area: Montefalco

Winemaking: Winemaking at controlled temperature and maceration on skins for 15 to 20 days.

Refinement: At least 12 months in barrique 6 months in the bottle

Characteristic: Ruby red, intense colour, rich and persistent to the nose, a play of small wild berries and lightly spiced. Full and robust, also to the palate, and deep and velvety in the mouth.

Aging: At least 10 - 15 years

Serving temperature: 18-20 C°

Pairings: Prized meats, game, and aged cheeses



## TERE de TRINCI



quality,

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

Terre de' Trinci has been one of the most influential wineries in the renaissance of Umbrian winemaking. The winery, which has profound

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