



MONTEFALCO ROSSO

DENOMINATION

D.O.C.

FIRST YEAR OF PRODUCTION

1992

NUMBER OF BOTTLES PRODUCED EACH YEAR

160,000

PRODUCTION AREA

Montefalco

VARIETALS

Sangiovese 65% - Merlot 20% - Sagrantino 15%

MAXIMUM PRODUCTION PERMITTED PER VINESTOCK

1.7 kg

WINEMAKING

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

REFINEMENT

Brief, in barrels and barriques,
3 months in the bottle

CHARACTERISTICS

Ruby red with violet highlights, hints of ripe red fruit and slight suggestions of medicinal herbs; medium structure in the mouth, and perfect drinkability.

AGING

At least 5 - 7 years

SERVING TEMPERATURE

16 - 18 C°

PAIRINGS

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



CANTINA "TERRE DE' TRINCI"

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