



# MONTEFALCO SAGRANTINO UGOLINO

## DENOMINATION

D.O.C.G.

## FIRST YEAR OF PRODUCTION

2000

## NUMBER OF BOTTLES PRODUCED EACH YEAR

10,000

## PRODUCTION AREA

Montefalco

## VARIETALS

Sagrantino 100%

## MAXIMUM PRODUCTION PERMITTED PER VINESTOCK

1.5 kg

## 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

## CHARACTERISTICS

The intense, ruby-red colour shows slight notes of pomegranate with aging, while aromas are broad and complex, ranging from blackberry to vanilla and delicate spices. Sumptuous to the palate, has great power while at the same time being balanced and dynamic, with elegant aromatic length.

## AGING

At least 10 - 15 years

## SERVING TEMPERATURE

18-20 C°

## PAIRINGS

Prized meats, game, and aged cheeses



CANTINA "TERRE DE' TRINCI"

Via Fiamenga, 57 - 06034 Foligno (PG) tel +39.0742.320165/320243 r.a. fax +39.0742.20386

[www.terredetrinci.com](http://www.terredetrinci.com) - [cantina@terredetrinci.com](mailto:cantina@terredetrinci.com)