



## SANGIOVESE DELL'UMBRIA

### DENOMINATION

I.G.T.

### FIRST YEAR OF PRODUCTION

1992

### NUMBER OF BOTTLES PRODUCED EACH YEAR

150,000

### PRODUCTION AREA

Foligno, Montefalco, Bevagna

### VARIETALS

Sangiovese

### MAXIMUM PRODUCTION PERMITTED PER VINESTOCK

2 kg

### WINEMAKING

Maceration on skins for 8 to 10 days

### REFINEMENT

In steel tanks and for 2 months in the bottle

### CHARACTERISTICS

Ruby red with violet highlights and hints of ripe fruit. Easy drinkability.

### AGING

About 2 years

### SERVING TEMPERATURE

18 - 20 C°

### PAIRINGS

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



CANTINA "TERRE DE' TRINCI"

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