



CAJO

**DENOMINATION**

Umbria I.G.T.

**FIRST YEAR OF PRODUCTION**

1998

**NUMBER OF BOTTLES PRODUCED EACH YEAR**  
150,000

**PRODUCTION AREA**

Foligno, Montefalco, Bevagna

**VARIETALS**

33% Merlot - 33% Cabernet sauvignon -  
34% Sagrantino

**MAXIMUM PRODUCTION PER VINESTOCK**  
1.7 kg

**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 TEMPERATURE**

16 - 18 C°

**PAIRINGS**

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

