



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 PERMITTED 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

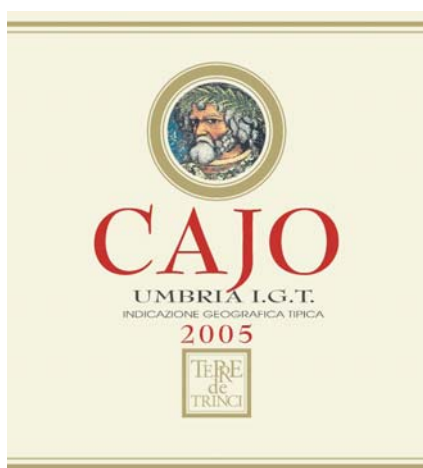
At least 5 - 7 years

SERVING TEMPERATURE

16 - 18 C°

PAIRINGS

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



CANTINA "TERRE DE' TRINCI"

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