



MONTEFALCO ROSSO RISERVA

DENOMINATION

D.O.C.

FIRST YEAR OF PRODUCTION

1997

NUMBER OF BOTTLES PRODUCED EACH YEAR
140,000

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 15 to 20 days.

REFINEMENT

At least 12 months in barrique,
6 months in the bottle

CHARACTERISTICS

Ruby red in colour, broad perfumes
and good intensity. Full-bodied in the mouth,
accompanied by red fruit and spices.

AGING

At least 5 - 10 years

SERVING TEMPERATURE
18-20 C°

PAIRINGS

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



CANTINA "TERRE DE' TRINCI"

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