



MONTEFALCO SAGRANTINO PASSITO

DENOMINATION

D.O.C.G.

FIRST YEAR OF PRODUCTION

1992

NUMBER OF BOTTLES PRODUCED EACH YEAR

5,000

PRODUCTION AREA

Montefalco

VARIETALS

Sagrantino 100%

MAXIMUM PRODUCTION PERMITTED PER VINESTOCK

1.7 kg

WINEMAKING

Natural raisining in the open. Winemaking at controlled temperature and maceration on skins for at least 20 days.

REFINEMENT

At least 12 months in barrique
6 months in the bottle

CHARACTERISTICS

Ruby red streaked with blue hues. Endlessly profound to the nose, with an enveloping spectrum of aroma. To the palate, sweet and perfectly balanced with a refreshing acidity. Great finish.

AGING

At least 10 - 15 years

SERVING TEMPERATURE

14 - 16 C°

PAIRINGS

Dry pastry, chocolate, cheeses, skewered mutton.



CANTINA "TERRE DE' TRINCI"

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