

Umbria IGT Grechetto

IGT

DENOMINATION: Umbria I.G.T.

PRODUCTION AREA: Foligno, Bevagna, Montefalco.

VARIETALS: Grechetto 100%.

WINEMAKING: Winemaking at controlled temperature.

REFINEMENT: In concrete tanks.

CHARACTERISTICS: Straw yellow, fine and fruity aromas, substantial, round, and fresh to the palate.

SERVING TEMPERATURE: 10 - 12 °C.

PAIRINGS: Ideal as aperitif, accompanying appetizers and seafood.



FIDELI is our new wine range, created exclusively for the Ho.Re.Ca. channel.

It originates from a selected group of growers who have joined a project based on **higher quality standards**, sharing agronomic practices, yield control, and clearly defined ripening parameters.

This approach allows us to obtain more uniform grapes and produce wines with a clear and recognizable profile, vintage after vintage.

This is the true essence of FIDELI: **not just high quality, but consistent quality.**

The range is designed for the on-trade: clean, balanced, and versatile wines, easy to list and to present to the final customer.

Distributed exclusively within the Ho.Re.Ca. channel, FIDELI ensures greater distinctiveness and added value for restaurateurs.

In short, it is a project that **brings together supply chain control, consistency, and a clear commercial vision.**

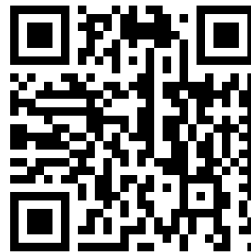


F I D E L I

Federico II called those **who shared his vision "Fideli"**.

With our winemakers, that loyalty becomes wine.

Join us



CANTINA
Terre de Trinci

Umbria Agricola s.r.l.



MontefalcoSagrantino

DOCG



DENOMINATION: Montefalco Sagrantino D.O.C.G.

PRODUCTION AREA: Montefalco, Bevagna.

VARIETALS: Sagrantino 100%.

WINEMAKING: Winemaking at controlled temperature and maceration on skins for 15 to 20 days.

REFINEMENT: Minimum 12 months in large Slavonian oak barrels and 6 months in bottle.

CHARACTERISTICS: Ruby red intense colour, rich and persistent to the nose, a play of small wild berries and lightly spiced. Full and robust also to the palate, and deep and velvety in the mouth.

AGING: At least 10 - 15 years.

SERVING TEMPERATURE: 18-20 °C.

PAIRINGS: Truffle dishes, noble meats, game and seasoned cheeses.



MontefalcoRosso

DOC



DENOMINATION: Montefalco D.O.C.

PRODUCTION AREA: Montefalco.

VARIETALS: Sangiovese 65%, Merlot 20%, 15% of the typical red grape from Montefalco.

WINEMAKING: Winemaking at controlled temperature and maceration on skins at controlled temperature to 15 days.

REFINEMENT: In concrete tanks, and minimum 3 months in the bottle.

CHARACTERISTICS: Ruby red with violet highlights, hints of ripe red fruit and slight suggestions of medicinal herbs, medium structure in the mouth, and perfect drinkability.

AGING: At least 5 - 7 anni.

SERVING TEMPERATURE: 16-18 °C.

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



ColliMartaniGrechetto

DOC



DENOMINATION: Colli Martani D.O.C.

PRODUCTION AREA: Bevagna.

VARIETALS: Grechetto 100%.

WINEMAKING: Winemaking at controlled temperature with short pre-fermentation maceration.

REFINEMENT: In concrete tanks, and 2 months in bottle.

CHARACTERISTICS: Straw yellow, fine and fruity aromas, substantial, round, and fresh to the palate.

AGING: About 2 year.

SERVING TEMPERATURE: 10 °C.

PAIRINGS: Ideal as aperitif, accompanying appetizers and seafood.



MontefalcoRossoRiserva

DOC



DENOMINATION: Montefalco D.O.C. Riserva.

PRODUCTION AREA: Montefalco.

VARIETALS: Sangiovese 65%, Merlot 20%, 15% of the typical red grape from Montefalco.

WINEMAKING: Winemaking at controlled temperature and maceration on skins for 15 to 20 days.

REFINEMENT: Minimum 12 months in barrique and 6 months in bottle.

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

AGING: About 5 - 7 years.

SERVING TEMPERATURE: 18-20 °C.

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



UmbrialGT Sangiovese

IGT

DENOMINATION: Umbria I.G.T.

PRODUCTION AREA: Montefalco, Bevagna.

VARIETALS: Sangiovese.

WINEMAKING: Winemaking at controlled temperature and maceration on skins for 8 to 10 days.

REFINEMENT: In concrete tanks and 2 months in bottle.

CHARACTERISTICS: Ruby red with violet flashes, hints of ripe fruit, excellent drinkability.

SERVING TEMPERATURE: 16-18 °C.

PAIRINGS: Excellent match for antipasti, starters, meat dishes and cheese.



UmbrialGT Trebbiano "Divino"

IGT

DENOMINATION: Umbria I.G.T.

PRODUCTION AREA: Spoleto.

VARIETALS: Trebbiano Spoletino.

WINEMAKING: Prefermentation maceration and ferments at controlled temperature.

REFINEMENT: Ages sur lie for 4 months.

CHARACTERISTICS: Straw yellow with greenish reflections and floral sensations. Fine and fruity aromas, should also be noticed the aromas of nectarine peach, round and expresses an appealing freshness to the palate.

SERVING TEMPERATURE: 10 - 12 °C.

PAIRINGS: Ideal as aperitif, accompanying appetizers and seafood.

