

MONTEFALCO SAGRANTINO, DOCG, 2003

Terre de' Trinci



Terre de' Trinci is located in Umbria, the heart of Italy's wine growing region. Members of the Trinci family have been part of the ruling elite in Foligno (center of the Sagrantino area) since the 12th century, building perhaps the best-known castle in Foligno, on Piazza Grande, the Trinci Palace.

Today, Terre de' Trinci carries on the tradition of excellence in their winemaking with this example of Sagrantino, indigenous to the central region of Umbria. In olden days these grapes were used for sacramental wines (hence the name, Sagrantino). This is a wine of unique background, character and personality

Tasting Notes: Robust in dark red-berry fruit flavors, it typically features a substantial robe of tannins that can turn seductively velvety over time. This is a perfect match with roasted and grilled meat, or rich, hearty pasta dishes.

Region: Umbria

Classification: Montefalco Sagrantino DOCG

Area of Production: Montefalco

Grape Variety: 100% Sagrantino

Soil: Clayey

Average Age of Vines: 26 years

Planting: 2.8m X .80m

Trellising System: Cordone Speronato

Production per Acre: 3.12 tons

Vinification Technique: at least 15 days maceration; temperature controlled

Maturation: At least 12 months in barriques then 6 months in bottles before release.

Total Acidity: 5.30 g/l

Residual Sugar: 0.0 g/l

PH: 3.50

Alcohol: 14%

Total Cases Produced: 14,160

NOTABLE AWARD



1 One Bicchiere - Gambero Rosso, Italian Wines 2007