



TERRE DE
LA CVSTODIA®
Azienda Agraria



In these harsh, rugged lands in the heart of Umbria, on the border between Gualdo Cattaneo and Montefalco, once dominated by great soldiers, condottieri and mercenary captains such as Braccio Baglioni and the Oddi of Todi, who protected the nectar of these lands with the exuberance of the sword, the Farchioni family refounded the vineyard and winery, the Azienda Agraria Terre De La Custodia, evoking once again its old origins as grape-growers and winemakers from as far back as 1780.

Here the Franciscan friars and the Poor Clares of Montefalco sheltered precious vine stocks such as the Sagrantino, one of the only autochthonous grapes in the entire world within their cloisters, miraculously helping them to survive.

And it is here, in these lands, that the Terre De La Custodia has recreated the ancient art of winemaking.



VOCANTE ROSSO DELL'UMBRIA IGT

From the Latin verb "vocare," it calls us to enjoy a balanced, genuine wine every day. Created to offer the fresh, young aromas of wine. It ages well, too, thanks to the addition of Sagrantino grapes.

Grape varieties: Sangiovese, Merlot e Sagrantino

Production zone: Torrececcona, village in the Commune of Todi

Production per hectare: 10,000kg/ha

Area cultivated: 22ha

Type of soil and terrain: High hills, elev. 350m., with steep slopes, facing south.

Planting system: Specialized, runner system.

Vineyard density: 3250 plants/hectare

Alcoholic fermentation and strength: Temperature-controlled fermentation, 12.5% alcohol.

Harvest period: 20-30 September

Type of vinification: Medium maceration of the marc with frequent pumping over and delestages.

Aging: Brief passage in wood.

♦ TASTING NOTES

Recommended with: Wine for the entire meal, ideal with red meats.

Type of wine: IGT Red Wine

Color: Ruby Red

Bouquet: Fruity aromas of fresh red fruit, ripe plum.

Flavor: Smooth, medium-bodied wine, persistent mouthfeel.

Aging and cellaring recommendations: Fresh, ready to drink.

♦ TECHNICAL DATA

Product code: 8230

EAN code: 800715380077

Package: Carton of 6, wrap around

Carton size: 21.8x32.2x14.6w

Carton weight: 7.150kg

Packages/layer: 22

Packages/pallet: 110



DESIATA BIANCO DELL'UMBRIA IGT

A white wine born of the desire for a fresh, cheerful, genuine wine for everyday consumption.

"Duca Odoardo" IGT White, produced from Grechetto and Trebbiano grapes; with a straw yellow color, a nose of herbal and floral notes, and an immediately fresh, fruity flavor.

Grape varieties: Grechetto and Trebbiano

Production zone: Torreccecona di Todi

Production per hectare: 10,000kg

Area cultivated: 4.5ha

Type of soil and terrain: Medium consistency, sloping lightly toward the east, at an elevation of 250 meters.

Planting system: Specialized, runner system.

Vineyard density: 3,300 plants/hectare.

Alcoholic fermentation and strength: Temperature-controlled fermentation, 12% alcohol.

Harvest period: Late September.

Type of vinification: Classic fermentation of skins method with soft pressing and settling of the must, controlling of the fermentation temperature and a long time on the lees.

♦ TASTING NOTES

Recommended with: Ideal wine with soups and fish, also perfect with fresh cheeses.

Type of wine: IGT White Wine

Color: Straw white

Bouquet and persistence: Fresh, intense aromas of white flowers, reminiscent of elder.

Flavor and persistence: Flavorful, round and persistent.

A wine that drinks well now but will also hold for a long time.

♦ TECHNICAL DATA

Product code: 8240

EAN code: 800715380084

Package: Carton of 6, wrap around

Carton size: 21.8x32.2x14.6w

Carton weight: 7.150kg

Packages/layer: 22

Packages/pallet: 11





THE BOTTLE

The bottle was created exclusively for TERRE DE LA CUSTODIA to perfect the maturing of a wine very well-suited for cellaring: Sagrantino.

Its unusual shape provides a sure grip for any hand and perfect decanting without disturbing the sediment.

The indentation at the front and notch at the back make it easy to grip even for the smallest hands.

The internal shape of the glass, together with the slightly conical shape of the bottle, causes the sediments to deposit in a single spot.

The notch keeps the sediment from coming out when pouring, allowing all of the wine to be poured out of the bottle.





GRECHETTO COLLI MARTANI DOC

Wine made from an ancient, noble grape native to Umbria.
Straw yellow in color, this wine has a nose of intense and delicate floral notes.

Grape varieties: Grechetto
Production zone: Torrececcona di Todi
Production per hectare: 10,000kg
Area cultivated: 4.5 hectares
Type of soil and terrain: Medium south-facing hills, soil of medium consistency tending to be clayey.
Planting system: Specialized, runner system.
Vineyard density: 3,300 plants/hectare
Alcoholic fermentation and strength: Temperature-controlled fermentation, 13.5% alcohol.
Harvest period: Mid-September
Type of vinification: Classic fermentation of skins method with soft pressing of the grapes, temperature-controlled fermentation and a long time on the lees.
Aging: First in steel, followed by 2 months in the bottle.

◆ TASTING NOTES

Recommended with: Ideal wine as an aperitif and for pasta and rice dishes without tomato sauce, fish, white meats and fresh cheeses.
Type of wine: DOC White Wine
Color: Brilliant straw white.
Bouquet and persistence: Rich aromas of white flowers, ethereal, very persistent.
Flavor and persistence: Rich mineral flavors, saline, with a round, structured body.
Should be consumed well chilled, 10-11 °C.

◆ TECHNICAL DATA 75cl

Product code: 8140
Package: American-type carton of 6, with partitioning insert
Carton size: 21.8lx32.2hx14.6w
Carton weight: 8.27kg
Packages/layer: 21
Packages/pallet: 84

◆ TECHNICAL DATA 37.5cl

Product code: 8190
Package: American-type carton of 6, with partitioning insert
Carton size: 19.5lx30hx13.5w
Carton weight: 5.5kg
Packages/layer: 32
Packages/pallet: 128



TERRE DE LA CVSTODIA
Azienda Agraria

SAGRANTINO MONTEFALCO DOCG

A wine produced exclusively from Sagrantino grapes, a variety native to the hills of Montefalco, in Umbria. Sagrantino has a complex structure and an intense red color, with garnet overtones, hints of wild berry, leather, spice and vanilla, full-bodied and elegant; a formidable wine, very suitable for aging.

Grape varieties: Sagrantino

Production zone: La Palombara, Gualdo Cattaneo

Production per hectare: 6000kg

Area cultivated: 18 hectares

Type of soil and terrain: Gentle hills, southern exposure, compact clayey soil, rich in lignite in some areas.

Planting system: Specialized, runner system

Vineyard density: 3,300 plants/hectare

Alcoholic fermentation and strength: Temperature-controlled fermentation, 13.5% alcohol.

Harvest period: 7-15 October

Type of vinification: Cold fermentative premaceration, temperature-controlled fermentation with frequent pumping over, punching the cap, and delestages, long post-fermentation maceration and a long time on the lees.

Aging: In barriques for 12-15 months, in the bottle for 6-8 months

◆ TASTING NOTES

Recommended with: Roasted red meats, game, lamb/mutton on the spit, sharp aged cheeses.

Type of wine: DOCG Red Wine

Color: Very intense ruby red with purple overtones.

Bouquet and persistence: Complex and decisive, characterized by its notes of blackberry, raspberry and spice.

Flavor and persistence: Very persistent on the palate, it is a full-bodied, well-structured wine, warm and soft.

Aging and cellaring recommendations: Suitable for long aging, 15-20 years.

Serve at a temperature of 18°C after carefully decanting or uncorking ahead of time.

◆ TECHNICAL DATA 75cl

Product code: 8169

Horizontal palletizing

Carton weight: 8.52kg

Packages/layer: 10

Packages/pallet: 80

◆ TECHNICAL DATA 37.5cl

Product code: 8210

Carton weight: 5.5kg

Packages/layer: 32

Packages/pallet: 128



TERRE DE LA CVSTODIA
Azienda Agraria

ROSSO DI MONTEFALCO DOC

A wine made from Sangiovese, Sagrantino and Montepulciano grapes. It has an intense ruby red color with purple overtones; very intense nose of wild berry and spice sensations, together with delicate vanilla aromas; full-flavored and full-bodied.

Grape varieties: Sangiovese, Sagrantino, Merlot, Montepulciano

Production zone: Giano dell'Umbria/Gualdo Cattaneo

Production per hectare: 10,000kg

Area cultivated: 5 hectares

Type of soil and terrain: Medium hills, south-facing and gently sloped, soil tending to be slightly calcareous.

Planting system: Specialized, runner system.

Vineyard density: 5,000 plants/hectare

Alcoholic fermentation and strength: Temperature-controlled fermentation, 13% alcohol.

Harvest period: Early October

Type of vinification: Temperature-controlled fermentation, medium-length maceration with frequent pumping over and delestages, long time on the lees.

Aging: In barriques for 8-10 months and 6 months in the bottle.

◆ TASTING NOTES

Recommended with: Pasta dishes with spicy tomato sauce, aged cheeses, grilled meats and cold cuts.

Type of wine: DOC Red Wine

Color: Intense, brilliant ruby red.

Bouquet and persistence: Very persistent aromas, with hints of ripe red fruit and plum.

Flavor and persistence: A wine with good body, round, velvety, elegant and soft.

Aging and cellaring recommendations: Serve at a temperature of 16-18°C after uncorking the bottle ahead of time. Will age well for 4-5 years.

◆ TECHNICAL DATA 75cl

Product code: 8150

Package: American-type carton of 6 with partitioning insert

Carton size: 23.7x33.5x15.8w

Carton weight: 8.27kg

Packages/layer: 21

Packages/pallet: 84

◆ DATI TECNICI 37.5cl

Product code: 8220

Package: American-type carton of 6 with partitioning insert

Carton size: 19.5x30x13.5w

Carton weight: 5.5kg

Packages/layer: 32

Packages/pallet: 128



TERRE DE LA CVSTODIA
Azienda Agricola

COLLEZIONE ROSSO DELL'UMBRIA IGT

Our experience in selecting the maximum flavor from our Sangiovese, Merlot and Sagrantino grapes has led to the creation of a versatile wine that is structured, smooth and elegant, with a rich array of unique aromas.

Grape varieties: Sangiovese, Merlot and Sagrantino

Production zone: Torrececcona di Todi

Production per hectare: 8000kg

Area cultivated: 1.5 hectares

Type of soil and terrain: high hills, south-facing, at 500 meters elevation, medium consistency soil tending to be calcareous.

Planting system: Specialized, runner system.

Vineyard density: 3200 plants/hectare

Alcoholic fermentation and strength: Temperature-controlled fermentation, 13% alcohol.

Harvest period: 15-20 September

Type of vinification: Temperature-controlled fermentation, medium-length maceration with frequent pumping over and delestages, long time on the lees.

Aging: In barriques for 8-10 months and 6 months in the bottle.

♦ TASTING NOTES

Recommended with: Pasta dishes with spicy tomato sauce, grilled meats and game, aged cheeses.

Type of wine: IGT young Red Wine

Color: Ruby Red.

Bouquet and persistence: Impressive intensity and complexity, reminiscent of very ripe red fruit, currants and prunes.

Flavor and persistence: A wine with good body, smooth and velvety, very fine.

Aging and cellaring recommendations: Serve at a temperature of 16°C and uncork before serving.

Will age well for 3-4 years.

♦ TECHNICAL DATA 75cl

Product code: 8110

Package: American-type carton of 6 with partitioning insert

Carton size: 23.7lx33.5hx15.8w

Carton weight: 8.27kg

Packages/layer: 21

Packages/pallet: 84

♦ TECHNICAL DATA 37.5cl

Product code: 8200

Package: American-type carton of 6 with partitioning insert

Carton size: 19.5lx30hx13.5w

Carton weight: 5.5

Packages/layer: 32

Packages/pallet: 128





EXUBERA SAGRANTINO MONTEFALCO DOCG

The Latin verb *exubero* fully expresses the characteristics of this commanding, generous and yet elegant wine. The highest expression of Sagrantino in all its strength and excellence.

Grape varieties: Sagrantino.

Production zone: La Palombara, Gualdo Cattaneo.

Production per hectare: 5000 kg, with selecting of the best bunches.

Area cultivated: 2 hectares.

Type of soil and terrain: Gentle hills, southern exposure, compact clayey soil, rich in lignite in some areas.

Planting system: Specialized, runner system.

Vineyard density: 3,300 plants/hectare.

Alcoholic fermentation and strength: Temperature-controlled fermentation, 13.5% alcohol.

Harvest period: 7-15 October.

Type of vinification: Cold fermentative premaceration, temperature-controlled fermentation with frequent pumping over, punching the cap and delestages, long post-fermentation maceration and a long time on the lees.

Aging: In barriques for 15-18 months, in the bottle for at least 10 months.

♦ TASTING NOTES

Recommended with: Roasted red meats, game, lamb/mutton on the spit, sharp aged cheeses.

Type of wine: DOCG Red Wine

Color: Intense ruby red with garnet overtones.

Bouquet and persistence: Complex structure, with strong aromas of raspberry and ripe red fruit, with pronounced spice notes, very persistent.

Aromas and persistence: A full-bodied, firmly structured wine, warm and soft, with notes of wild berries, leather, spice and vanilla; rich and elegant, very persistent finish.

Aging and cellaring recommendations: Serve at a temperature of 18°C after carefully decanting or uncorking ahead of time. Suitable for long aging, at least 15 years.

♦ TECHNICAL DATA

Product code: 8180

Package: Wooden crate



PLENTIS GRECHETTO COLLI MARTANI DOC

The Latin adjective *plentis* gives us the idea of a prestigious white wine, complex and exciting. Richly intensive flavor and body, with characteristics that distinguish it from those normally found on the market.
The best wine that can be made from Grechetto, an ancient, noble grape native to Umbria.

Grape varieties: Grechetto G5 clone
Production zone: Torreccecona di Todi
Production per hectare: 8000kg
Area cultivated: 1.5 hectares
Type of soil and terrain: Medium south-facing hills, soil of medium consistency tending to be clayey.
Planting system: Specialized, runner system.
Vineyard density: 3200 plants/hectare
Alcoholic fermentation and strength: Temperature-controlled fermentation, 13.5% alcohol.
Harvest period: 5-10 September
Type of vinification: Vinification with cold maceration of the skins, soft pressing, settling of the must, low-temperature fermentation and a long time on the lees.
Aging: In stainless steel and 6 months in the bottle.

♦ TASTING NOTES

Recommended with: Pasta and rice dishes without tomato sauce, strong fresh cheeses, fish and seafood.
Excellent as an aperitif.
Type of wine: DOC White Wine
Color: Brilliant straw white.
Bouquet and persistence: Intense aroma of white flowers, with evolved notes, refined and delicate.
Flavor and persistence: Strong but refined flavor, round and full-bodied, warm.
Aging and cellaring recommendations: Should be consumed moderately chilled, 12-14°C; aging for 2-3 years enhances its smooth, soft character.

♦ TECHNICAL DATA

Product code: 8100

Package: American-type carton
of 6 with partitioning insert

Carton size: 23.7lx33.5hx15.8w

Carton weight: 8.27kg

Packages/layer: 21

Packages/pallet: 84



TC TERRE DE LA CVSTODIA
Azienda Agraria

MELANTO

SAGRANTINO MONTEFALCO DOCG PASSITO

The name Melanto comes from the Greek words anthos (flower) and melas (black). It is a medieval commemoration of the sweetness of honey from the nectar of flowers. Made from Sagrantino grapes, this wine has an intense garnet color and a generous, complex nose, with fruity notes and a hint of spice. Plenty of tannins and wonderfully balanced, with a pleasant finish.

Grape varieties: Sagrantino after drying for 80-90 days

Production zone: Palombara, Gualdo Cattaneo

Type of soil and terrain: Gentle hills, southern exposure, compact clayey soil, rich in lignite in some areas.

Planting system: Specialized, runner system.

Vineyard density: 3300 plants/hectare.

Alcoholic fermentation and strength: Temperature-controlled fermentation, 16.5% alcohol.

Harvest period: Late September, with selecting of the best bunches, harvested delicately and set on racks for drying.

Type of vinification: Cold fermentative premaceration, temperature-controlled fermentation with frequent pumping over, long time on the lees.

Aging: In barriques for 12 months and 12 months in the bottle.

♦ TASTING NOTES

Recommended with: Ideal between dishes during rich Sunday meals or together with sweets with dried fruit, unsurpassed as a meditation wine on cold winter evenings.

Type of wine: DOCG red meditation wine

Color: Ruby red, tending toward purple.

Bouquet and persistence: Grand aroma of ripe, concentrated red fruit, the raspberry almost becomes wild cherry, extremely persistent.

Flavor and persistence: An exceptionally warm wine, velvety smooth and heady, powerfully full-bodied.

Aging and cellaring recommendations: To be served at a temperature of about 20°C, making sure to open the bottle ahead of time.

This wine ages extremely well for many years, acquiring more and more smoothness.

♦ TECHNICAL DATA

Product code: 8170

Package: Wooden crate

