

CAMPO DI MEZZO
Romagna
Denominazione di Origine Controllata
Sangiovese Superiore
Organic wine



TRE MONTI



2019 VINTAGE

GRAPE VARIETY:

100% Sangiovese

VINEYARD:

Name: Vigna della Quercia, Imola Estate

Soil: silty, medium textured

TRAINING SYSTEM:

Spurred cordon and G.D.C. (Geneva Double Curtain)

No. PLANTS PER HECTARE:

3500

YEAR OF PLANTATION:

1983

DATE OF HARVEST:

September 27th

FERMENTATION :

10 days maceration at 28°-30°C in steel

AGING:

In stainless steel and glass-lined cement vats

ANALITICAL DATA:

alcohol (% volume): 13,13

residual sugar (g/l): 7,5

total acidity (g/l): 5.88

volatile acidity (g/l): 0,48

pH: 3,54

No. OF BOTTLES:

50.000

APPEARANCE: *Ruby Red*

BOUQUET: *Crisp dark fruit, with hints of sweets violets*

PALATE: *Well balanced and succulently fruity, with prominent notes of wild and sour cherry*

PAIRING SUGGESTIONS: *Baked pasta with mushrooms or meat sauce, recipes featuring chicken livers, charcuterie*

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