

# TRE MONTI



**PIUTTOSTO**  
**Trebbiano**  
**Rubicone IGP**  
**Organic wine**



## 2019 VINTAGE

**GRAPE VARIETY:**

100% Trebbiano Romagnolo  
Clone della Fiamma (Flame clone)

**VINEYARD:**

Name: Vigna del Rio, Petrignone (Forlì) Estate  
Soil: clay, sand, pebbles

**TRAINING SYSTEM:**

Capovolto (single-arched cane)

**No. PLANTS PER HECTARE:**

3500

**YEAR OF PLANTATION:**

1968

**DATE OF HARVEST:**

September 25th

**FERMENTATION:**

20 days skin contact in cement tank with control of the fermentation temperature and with short plunging down the cap two times in a day.

**ANALITICAL DATA:**

alcohol (% volume): 14.47  
residual sugar (g/l): 11  
total acidity (g/l): 7.85  
volatile acidity (g/l): 0,34  
pH: 3,25

**No. OF BOTTLES:**

5.000

**APPEARANCE:** *Intense straw yellow*

**BOUQUET:** *Smooth nuances of banana and tropical fruit, juniper berries, quince.*

**PALATE:** *Velvety but crisp and refreshing, very long-lingering*

**PAIRING SUGGESTIONS:** *Baked pasta, full-flavoured fish, entrees of veal and poultry.*

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