

SONO BIANCO  
Colli d'Imola DOC  
Chardonnay  
Without added sulphites  
Organic wine

TRE MONTI



2014 VINTAGE



**GRAPES**

100% Chardonnay Musqué

**VINEYARD**

Vigna del Lago, Imola  
Soils: Medium-textured clay silt

**TRAINING SYSTEM**

Guyot

**VINES PER HECTARE**

4,800

**HARVEST**

August 20, by hand

**VINIFICATION:**

Hyperoxygenation of the most, 15-day fermentation in steel at 13-15°C.

**MATURATION**

In steel under nitrogen

**TECHNICAL INFORMATION**

alcohol (% volume): 11.80%

residual sugar (g/l): 5.0

total acidity (g/l): 5.90

pH: 6.52

total SO<sub>2</sub>: 8 mg/l

**BOTTLES PRODUCED**

5,000 of 0.75 l. each

**ORIGIN OF THIS WINE**

SONO is the result of a project launched in 2006 involving the elimination from the vineyards of any kind of synthetic fertiliser and systemic-type antifungal treatments and, later, the surprisingly positive results from avoiding all use of SO<sub>2</sub> in winemaking. After saturating the must with oxygen (hyperoxygenation), technology is utilised to ensure that the wine encounters no further contact with oxygen throughout the winemaking process. SONO will enjoy the same length of life as a white wine made with traditional methods. SONO will be made only in the finest growing years, when we are granted only sound, healthy, optimal-quality fruit.



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