

# TRE MONTI



**SONO BIANCO**  
IGP Rubicone  
Chardonnay  
Without added sulfites  
Organic wine



## 2016 VINTAGE

### GRAPES

100% Chardonnay

### VINEYARD

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

### TRAINING SYSTEM

Guyot

### VINES PER HECTARE

4,800

### YEAR PLANTED

2001

### HARVEST

August 20th, by hand

### VINIFICATION:

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

### MATURATION

In steel under nitrogen

### TECHNICAL INFORMATION

alcohol (% volume): 12.00%  
residual sugar (g/l): traces  
total acidity (g/l): 6.15  
volatile acidity (g/l): 0.30  
pH: 3.32  
total SO<sub>2</sub>: 8 mg/l

### BOTTLES PRODUCED

18.000

### 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.

---

TRE MONTI—Via Lola 3, 40026 Imola — Romagna — Italia

Tel. +39.0542.657116 — fax +39.0542 657122

[www.tremonti.it](http://www.tremonti.it) [tremonti@tremonti.it](mailto:tremonti@tremonti.it)