

TRE MONTI



PETRIGNONE

Sangiovese di Romagna

Denominazione di Origine Controllata
Superiore Riserva



VINTAGE 2011

VARIETAL:
100% Sangiovese

VINEYARDS:
Vigna dei Fichi, Petrignone (Forlì)
Soil type: sandy clay

TRAINING SYSTEM:
Cordon spur

PLANTS PER HECTARE:
3500

YEAR OF PLANTING:
1968

HARVEST DATE
12th September

VINIFICATION:
12 days maceration at 28-30°C followed by
malolactic fermentation

AGEING:
6 months in second pass Allier barriques
bottled without filtration

ANALYSIS:
alcohol (% volume): 15.50
residual sugar (g/l): trace
total acidity (g/l): 5.45
volatile acidity (g/l): 0.35
pH: 3.5

BOTTLES PRODUCED:
40000

AWARDS:
Wine Spectator
Petrignone 2008: 88 points
Tre Bicchieri — Vini d'Italia Gambero Rosso
Petrignone 2006, 2007, 2008
Due Bicchieri Rossi — Vini d'Italia Gambero Rosso
Petrignone 2003, Petrignone 2010
4 Grappoli — Duemilivini — A.I.S.
Petrignone 1998, 1999, 2000, 2002, 2003, 2004, 2007,
2008, 2009, 2010
Guida Oro Veronelli Editore
Petrignone 2003 87/100 Petrignone 2004 90/100,
Petrignone 2009 91/100 Petrignone 2010 90/100



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