

TRE MONTI



PETRIGNONE

Romagna

Denominazione di Origine Controllata

Oriolo

Sangiovese Riserva



VINTAGE 2012

GRAPES

100% Sangiovese

VINEYARDS

Vigna dei Fichi, Petrignone (Forlì)

Soil: clay-sand

TRAINING SYSTEM

Cordon spur

PLANTS PER HECTAR

3500

YEAR OF PLANTING

1968

HARVEST DATE

Late 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): 14.10

residual sugar (g/l): traces

total acidity (g/l): 5.60

volatile acidity (g/l): 0.47

pH: 3.5

BOTTLES PRODUCED

24.000

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—Duemiliavini— 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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