

# TRE MONTI



## PETRIGNONE

Sangiovese di Romagna  
Denominazione di Origine Controllata  
Superiore Riserva



## 2013 VINTAGE

### GRAPE VARIETY:

sangiovese 100%

### VINEYARD:

Name: Vigna dei Fichi, Petrignone (Forlì) Estate

### SOIL:

clay, sand, pebbles

### TRAINING SYSTEM:

cordon

### No. PLANTS PER HECTARE:

3.500

### YEAR OF PLANTATION:

1968

### DATE OF HARVEST:

Early october

### FERMENTATION:

Maceration on the skins for 20 days at 28°-30°C, with consequent malolactic fermentation in stainless steel

### AGING:

6 months in 225 lt french oak barrels. Unfiltered wine.

### ANALITICAL DATA:

alcohol (% volume): 14.10  
residual sugar (g/l): traces  
total acidity (g/l): 5.40

### AWARDS:

Wine Enthusiast, Petrignone 2012: 89 points  
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 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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