

PETRIGNONE
Sangiovese di Romagna
Denominazione di Origine Controllata
Superiore Riserva
organic wine

TRE MONTI


2017 VINTAGE



GRAPE VARIETY:

Sangiovese 100%

VINEYARD:

Name: Vigna dei Fichi, Petrignone (Forlì) Estate

Exposure: south

Soil: clay, sand, pebbles

TRAINING SYSTEM:

Cordon SPUR

No. PLANTS PER HECTARE:

3.500

YEAR OF PLANTATION:

1968

DATE OF HARVEST:

29th september

FERMENTATION:

Maceration on the skins for 15 days at 28°-30°C, with consequent malolactic fermentation in stainless steel

AGING:

6 months in 500 lt french oak TONNEAUX

ANALITICAL DATA:

alcohol (% volume): 14.00

residual sugar (g/l): 4

total acidity (g/l): 6,40

volatile acidity (g/l): 0,56

pH: 3,56

AWARDS:

Wine Spectator

Petrignone 2008: 88 points

Tre Bicchieri — Vini d'Italia Gambero Rosso

Petrignone 2006, 2007, 2008

Vitae— A.I.S.

Petrignone 2016 – 3,5 viti

Guida Oro Veronelli Editore

Petrignone 2016 - 88/100



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