

CAMPO DI MEZZO
Romagna
Denominazione di Origine Controllata
Sangiovese Superiore
Organic wine

TRE MONTI



2014 VINTAGE



GRAPE VARIETY:

100% Sangiovese

VINEYARD:

Name: Vigna della Quercia, Imola Estate

Soil: silty, medium textured

TRAINING SYSTEM:

Spurred cordon and G.D.C. (Geneva Double Curtain)

No. PLANTS PER HECTARE:

3500

YEAR OF PLANTATION:

1983

DATE OF HARVEST:

September 20th

FERMENTATION :

12 days maceration at 28°-30°C in steel, followed by malolactic fermentation

AGING:

In stainless steel and glass-lined cement vats

ANALITICAL DATA:

alcohol (% volume): 13,15

residual sugar (g/l): 5

total acidity (g/l): 5,40

volatile acidity (g/l): 0,53

pH: 3,57

No. OF BOTTLES:

40.000

AWARDS:

3 Grappoli—Duemilavi—Italian Sommelier Association
Campo di Mezzo 2010,2011,2012,2013

Gambero Rosso

Emilia Romagna selection for quality/price ratio

Guida Oro Veronelli Editore

CampodiMezzo 2011 88/100 Campo di Mezzo 2013 87/100



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

Tel. +39.0542.657116 — fax +39.0542 657122

www.tremonti.it tremonti@tremonti.it