

TRE MONTI



CAMPO DI MEZZO

Romagna

Denominazione di Origine Controllata

Sangiovese Superiore

Organic wine



2015 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): 13,45

residual sugar (g/l): 7

total acidity (g/l): 5,50

volatile acidity (g/l): 0,46

pH: 3,57

No. OF BOTTLES:

30.000

AWARDS:

3 Grappoli—Duemilaviini—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

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