

TRE MONTI



DOPPIO BIANCO

Colli d'Imola DOC
Pignoletto frizzante
Organic wines



EAN CODE (bottle) : 800338701152
BOTTLES FOR CARTON: 6
CARTONS FOR LAYER: 20
LAYERS FOR PALLET: 5
CARTONS FOR PALLET: 100

2017 VINTAGE

GRAPES

100% Pignoletto (Grechetto)

VINEYARD

Vigna delle Terme, Lola Estate, Imola
Soils: Medium-textured clay silt

TRAINING SYSTEM

Guyot

VINES PER HECTARE

4,000

YEAR PLANTED

1995 grafting 2009

HARVEST

End of August, manual picking

VINIFICATION

In pressure tanks for 60 days, with cultured yeasts

MATURATION

In steel

TECHNICAL INFORMATION

alcohol (% volume): 11.45%
residual sugar (g/l): 8
total acidity (g/l): 6.67
volatile acidity (g/l): 0.15
pH: 3.10

BOTTLES PRODUCED

20.000

ORIGIN OF THIS WINE

Pignoletto is the name of an indigenous grape variety which produces the delicious, exclusive wine with the same name. The grape is considered "King of the Colli Bolognesi and Colli di Imola (Bologna hills) wine zone", and rightly so. Pliny the Elder, in his "Naturalis Historia", written in the 1st century AD, mentioned a wine called "Pino Lieto". Tanara, in his 1653 treatise entitled "Economia del Cittadino in Villa" (Economy of the Citizen Living in a Country Villa), made specific references to "Pignolo grapes", which were cultivated in the hills in the province of Bologna.

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