

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

TRE MONTI



2017 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): 13,53

residual sugar (g/l): 6

total acidity (g/l): 6.02

volatile acidity (g/l): 0,42

pH: 3,57

No. OF BOTTLES:

50.000

AWARDS:

3 Viti—Vitae—Italian Sommelier Association

Campo di Mezzo 2016

2 Glasses - Gambero Rosso

Campo di Mezzo 2016

Guida Oro Veronelli Editore

Campo di Mezzo 2016 88/100



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