

**DALBANA**  
White ancestral  
Sparkling wine

Organic wine



TRE MONTI



**2018 VINTAGE**

**GRAPES**

100% Albana

**VINEYARD**

Creek's vineyard, Lola Estate, Imola

Soil: clay

**TRAINING SYSTEM**

Guyot

**VINES PER HECTARE**

4,800

**YEAR PLANTED**

1990

**HARVEST**

End of August

**VINIFICATION**

90% fermentation in steel

10% in the bottle (ancestral method)

**MATURATION**

In bottle

**TECHNICAL INFORMATION**

alcohol (% volume): 11.10%

residual sugar (g/l): 3

total acidity (g/l): 7.50

volatile acidity (g/l): 0.26

pH: 3.11

**BOTTLES PRODUCED**

10.000

The ancestral method is a very typical vinification for Albana grapes in the past. It's very interesting because the wine completes the end of the fermentation inside the glass without any control. It's a wine perfect for the summer time; it's dry and very fresh. The 2017 is the first vintage for us of this wine.

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