

TRE MONTI



DALBANA

White ancestral
Frizzante wine

Organic wine



VINTAGE 2020

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): 3,5
total acidity (g/l): 7.60
volatile acidity (g/l): 0.20
pH: 3.10

BOTTLES PRODUCED

10.000

The ancestral method is a 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.



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

Tel. +39.0542.657116 — fax +39.0542 657122

www.tremonti.it tremonti@tremonti.it