

## DOPPIO BIANCO

Colli d'Imola DOC  
Pignoletto frizzante  
Organic wines



## TRE MONTI



### 2018 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): 11.35%  
residual sugar (g/l): 11  
total acidity (g/l): 6.76  
volatile acidity (g/l): 0.15  
pH: 3.10

#### BOTTLES PRODUCED

14.000

#### 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.



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

Tel. +39.0542.657116 — fax +39.0542 657122

[www.tremonti.it](http://www.tremonti.it) [tremonti@tremonti.it](mailto:tremonti@tremonti.it)