

THEA ROSSO
Sangiovese di Romagna
Denominazione di Origine Controllata
Superiore Riserva
organic wine

TRE MONTI



2016 VINTAGE



GRAPE VARIETY:

sangiovese 100%

VINEYARD:

Name: Thea, Petrignone (Forlì) Estate

Exposure: south

Soil: clay, sand, pebbles

TRAINING SYSTEM:

cordon

No. PLANTS PER HECTARE:

3.500

YEAR OF PLANTATION:

1968

DATE OF HARVEST:

First week in October

FERMENTATION:

Maceration on the skins for 25 days at 28°-30°C, with consequent malolactic fermentation in stainless steel

AGING:

9 months in 500 lt. French tonneaux

ANALITICAL DATA:

alcohol (% volume): 15.40

residual sugar (g/l): 6

total acidity (g/l): 5.00

volatile acidity (g/l): 0,52

AWARDS:

Wine Spectator

Thea 2008: 90 points

5 Grappoli—Duemilavini—A.I.S.

Thea 1997, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010

Due Bicchieri Rossi — Vini d'Italia Gambero Rosso

Thea 2015

Guida Oro Veronelli Editore

Thea 2015 89/100

Vitae AIS

Thea 2015 3 viti

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