

**VITALBA**  
Romagna  
Denominazione di Origine Controllata e Garantita  
Albana Secco  
Organic wine

**TRE MONTI**



**2018 VINTAGE**



**GRAPE VARIETY:**

100% Albana

**VINEYARD:**

Name: Vigna Bacchilega, Imola Estate

**TRAINING SYSTEM:**

Capovolto (single-arched cane)

**No. PLANTS PER HECTARE:**

3500

**YEAR OF PLANTATION:**

1980

**DATE OF HARVEST:**

Second week of September

**FERMENTATION:**

Skins contact for 95 days in Georgian amphora (Kvevri) without addition of selected yeasts and without temperature control.

**MACERATION:**

95 days

**ANALITICAL DATA:**

alcohol (% volume): 14.87  
residual sugar (g/l): 8  
total acidity (g/l): 7.50  
volatile acidity (g/l): 0,58  
pH: 3,15

**No. OF BOTTLES:**

4000

**AWARDS:**

**Slowine**

Vitalba 2017 – Vino Slow

**Wine Enthusiast**

Vitalba 2015 91/100, Vitalba 2016 94/100

**Guida Vitae – A.I.S.**

Vitalbe 2017 4 viti, Vitalba 2016 4 viti (con tastevin)

**Guida Oro Veronelli Editore**

Vitalba 2017 90/100



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