

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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Organic certification Suolo e salute, Certificate n. 33096

TRE MONTI

THEA ROSSO Sangiovese di Romagna Denominazione di Origine Controllata Superiore Riserva

GRAPE VARIETY

sangiovese 100%

VINEYARD

Name: Thea, Petrignone (Forli) Estate

Exposure: south

Soil: clay, sand, pebbles

TRAINING SYSTEM

Cordon

No. PLANTS PER HECTARE

3500

YEAR OF PLANTATION

1968

DATE OF HARVEST

15th september

FERMENTATION

Maceration on the skins for 18 days at 28/30° C, with consequent malolactic fermentation in stainless steel

AGING

9 months in 225 lt french oak barrels.

Unfiltered wine

FERMENTATION TEMPERATURE

12 days maceration at 28° - 30° C, with malolactic fermentation

MATURATION

9 months new, medium toast, Allier barriques.

MALOLACTIC FERMENTATION

Done

APPEARANCE

Dense ruby red

BOUQUET

Elegant and delicate, with nuances of fruit, red rose petals, black pepper, and sweet liquorice

PALATE

Velvety and elegant, echoing the aromas of the nose; fine-grained tannins and leisurely development

SERVING SUGGESTION

Polenta with game or mushrooms, grills and stews, roast lamb