

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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Now available also in 20L Keg!



Organic certification Suolo e salute, Certificate n. 33096

TRE MONTI



CAMPO DI MEZZO

Romagna

Denominazione di Origine Controllata

Sangiovese Superiore

Organic wine

GRAPE VARIETY

100% Sangiovese

VINEYARD

Name: Vigna della Quercia, Imola Estate

Soil: silty, medium textured

TRAINING SYSTEM

Spurred cordon and G.D.C. (Geneva Double Curtain)

No. PLANTS PER HECTARE

3500

YEAR OF PLANTATION

1983

DATE OF HARVEST

September 20th

FERMENTATION

12 days maceration at 30°C in steel, followed by malolactic fermentation

AGING

In stainless steel and glass-lined cement vats

MALOLACTIC FERMENTATION

Done

APPEARANCE

Ruby red

BOUQUET

Crisp dark fruit, with hints of sweets violets

PALATE

Well balanced and succulently fruity, with prominent notes of wild and sour cherry

SERVING SUGGESTION

Baked pasta with mushrooms or meat sauce, recipes featuring chicken livers, charcuterie