

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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Organic certification Suolo e salute, Certificate n. 33096

TRE MONTI

PETRIGNONE

Romagna

Denominazione di Origine Controllata

Oriolo

Sangiovese Riserva

GRAPES

100% Sangiovese

VINEYARDS

Vigna dei Fichi, Petrignone (Forlì)

Soil: clay-sand

TRAINING SYSTEM

Cordons spur

PLANTS PER HECTAR

3500

YEAR OF PLANTING

1968

HARVEST DATE

Late september

VINIFICATION

12 days maceration at 28-30°C followed by malolactic fermentation

AGEING

6 months in second pass Allier barriques
bottled without filtration

FERMENTATION TEMPERATURE

12-day maceration at 28° - 30° C,
followed by malolactic fermentation

MATURATION

8 months in 1 and 2 year old, medium-toast Allier barriques

MALOLACTIC FERMENTATION

Done

APPEARANCE

Brilliant ruby red

BOUQUET

Intense fragrances of succulent red berry-fruit
and dark cherry, with notes of black pepper

PALATE

Beautiful echoing of the fragrances of the nose,
and long-lingering progression

SERVING SUGGESTION

Egg-based dishes with prosciutto and pancetta,
grilled and barbecued beef