

## 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