

# TRE MONTI



Organic, but not certified. Use only native yeasts. Many vineyard practices are planned according to the phase of the moon: planting, pruning, cutting grasses and cover crops, harvesting; they use only organic manure.



## The History

Azienda Agricola Tre Monti traces its origins back to the early 1960s, the inspiration of Sergio Navacchia and of his wife, Thea, who for years with the real driving force behind the winery, until her death in 1989.

A turning point came in the 1980s, the result of a revolution that began in the vineyards and carried over into the cellar. Close relationships were established with the best talent in the Italian wine world: a youthful Francesco Spagnolli in the early 19880s, followed by Vittorio Fiore, and afterwards Donato Lanati. The fruits of their expertise underpinned the steady growth of the winery, directed by Vittorio and David with the help of their father Sergio.

A drive to achieve growth was a powerful motivation to return to the vineyards in recent years with renewed dedication, to express as fully as possible the local terroir, to see the land not only as the sum total of soils, weather, expositions and so on, but also as a place where one could read the evidence of man's thought, of his work, with past and present brought into complex harmony.

## The Land

The winery comprises two separate estates, one in the hills near Imola, the other in the hills of Forlì. The winery's total area amounts to some 55 hectares, all of it planted to vines. At about 100 metres' elevation, this property covers some 30 hectares, all in vines, with the vineyards facing southeast. Soils are primarily silty-clay, and quite dense. Soil studies confirmed what years of experienced had revealed: the specific Imola vineyard sites and their soil profile make them particularly well-suited for the production of white-wine grapes.

The Petrignone property, covering some 28 hectares, enjoys a magnificent position in the Forlì hills, a terrace at 150 metres' elevation, with a sweeping view of the Romagna plain below. All of its vineyards face south. The soil is sandy clay, with good pebbly texture. But the property is really a microcosm of various soil types.





## The Vineyards

The heart of the winery lies in the center of the farm estate in Imola, where only estate-grown grapes are vinified. All of the vineyards are managed according to the principles of sustainable viticulture, which mandates inter-row cover-cropping and the lowest possible use of chemicals. In addition, recent years have witnessed the surprising gains as a result of considering the phases of the moon in relation to certain vineyard management practices (one of the doctrines in biodynamic agriculture), such as hedging planting new vines, and, in some cases, the harvest itself. The winemaking operations too, watched over painstakingly by the experienced and talented Vittorio Navacchia, are animated by a philosophy of minimal intervention. Every step is carried out with full respect not only for the integrity of the fruit, but above all for the unique character of each growing year, so that Vittorio can ensure that the final wines fully express all of the conditions that gave it birth. This overall philosophy has resulted in a production that is almost exclusively focused on monovarietal wines, thanks largely to those efforts lavished every day on the vineyards.



## The Grapes

Albana, the first Italian white wine to win official DOCG recognition, in 1987, today faithfully reflects an amalgam of ancient experience and contemporary discoveries. The actual cultivar of albana that we use is called “della Serra”; it gives a wine of emphatic character, which eloquently expresses the strong personality of its parent region, and a suite of distinctive qualities greatly prized by aficionados throughout the world. Our winery can justly be considered a kind of laboratory, since its two terroirs have represented over time, as they continue to do today, a genuine experimental station for Romagna’s own grape par excellence, sangiovese. While the area of Imola yields wines of crisp liveliness, those from Forlì are leaner and more complex, and not devoid of a hint of a tangy minerality, a contribution from the nearby Adriatic. Thus, a lifelong and profound understanding of our local terroir and the accumulated humus of experience, harvest after harvest, have focused our attention and efforts on precisely these varieties, as our contribution to ensuring a vibrant, authentic future for Romagna viticulture.



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## VIGNA RIO TREBBIANO

*Unusually full-bodied for this variety, and particularly well-focused aromas in this traditional wine with a modern touch.*

**Varietal:** 100% Trebbiano di Romagna

**Production Area:** Vigne del Rio, Petrignone Estate

**Altitude:** 160m a.s.l.

**Soil Profile:** Silty-clay with medium texture

**Training System:** Capovolto (single-arched cane) vertically trained

**Vineyard Density:** 3,500 vines per hectare

**Vineyard Age:** 1968

**Yield per Vine:** 1.5 kg/vine, with cluster thinning

**Harvest Period:** September 15, hand-picked

**Vinification:** 100% in inox steel, at 17-19C

**Notes:** A lively golden yellow, delicate floral notes enriched, enters smooth, rounded and pleasurable. Crisp and generous in the mouth. Perfect with antipasti and with first courses of fish and vegetables, savory pies and veal tonnato. 20,000 bottles produced.



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## VIGNA ROCCA ALBANA SECCO

*Deep gold, endless bouquet, crisp acidity, massive structure in the best vintages. Distinctive, traditional, long-lived. Terroir's victory over unexciting uniformity.*

**Varietal:** 100% Albana di Romagna

**Production Area:** Vigna della Rocca, Petrignone Estate

**Altitude:** 150m a.s.l.

**Soil Profile:** Calcareous clay

**Training System:** Capovolto (single-arched cane)

**Vineyard Density:** 3,500 vines per hectare

**Vineyard Age:** 1968 and 1980

**Yield per Vine:** 1.5 kg/vine, with cluster thinning

**Harvest Period:** around September 20, hand-picked

**Vinification:** 100% in stainless steel, at 17-19C. No malolactic fermentation.

**Notes:** A lively golden yellow, with elegant fragrances of melon and apricot, of honey and wildflowers. Mouthfilling, conveying ripe peach and plum. Pleasant bitter almond on the finish. Enjoy with fried seafood and fish soup, risottos, roast poultry and veal. 30,000 bottles produced.





## CAMPO DI MEZZO SANGIOVESE SUPERIORE

*A wine showing not only forthright, traditional character but an intriguing minerality that makes it the perfect wine for fine dining.*

**Varietal:** 100% Sangiovese di Romagna

**Production Area:** Vigna della Quercia, Imola Estate

**Altitude:** 150m a.s.l.

**Soil Profile:** Silty, medium textured

**Training System:** Spurred cordon, and GDC (Geneva Double Curtain)

**Vineyard Density:** 5,000 vines per hectare

**Vineyard Age:** 1995 and 2003

**Yield per Vine:** 1.7 kg/vine, with cluster thinning

**Harvest Period:** September 20, hand-picked

**Vinification:** 12 day maceration at 28-30C, followed by malolactic fermentation. Maturation in stainless steel and glass-lined cement vats.

**Notes:** Ruby red. Bouquet of crisp, dark fruit with hints of sweet violets. Well balanced and succulently fruity, with prominent notes of wild and sour cherry. Suggested with baked pasta with mushrooms or meat sauce, recipes featuring chicken livers, charcuterie. 60,000 bottles produced.





## PETRIGNONE SANGIOVESE RISERVA

*A classic that exhibits the most rigorous selection of sangiovese grapes magisterially combined with judicious oak ageing that enriches without ever predominating.*

**Varietal:** 100% Sangiovese di Romagna

**Production Area:** Vigna dei Fichi, Petrignone Estate

**Altitude:** 150m a.s.l.

**Soil Profile:** Sandy clay with gravelly texture

**Training System:** Spurred cordon

**Vineyard Density:** 5,500 vines per hectare

**Vineyard Age:** 1968

**Yield per Vine:** 1.3 kg/vine, with cluster thinning

**Harvest Period:** September, hand-picked

**Vinification:** 12 day maceration at 28-30C, followed by malolactic fermentation. Maturation in 1- and 2-year old, medium-toast Allier barriques.

**Notes:** Brilliant ruby-red. Intense fragrances of succulent red berry-fruit and dark cherry, with notes of black pepper. Beautiful echoing of the fragrances of the nose, and long-lingering progression. . Suggested with egg-based dishes with prosciutto and pancetta, grilled and barbecued Romagna beef. 25,000 bottles produced.





## THEA ROSSO SANGIOVESE RISERVA

*The winery's most exceptional Sangiovese grapes create our most representative and prestigious wine. This is our most beloved wine, and thus fittingly dedicated to our mother, Thea.*

**Varietal:** 100% Sangiovese di Romagna

**Production Area:** Vigna Thea, Petrignone Estate

**Altitude:** 150m a.s.l.

**Soil Profile:** Sandy clay with abundant gravelly texture

**Training System:** Spurred cordon

**Vineyard Density:** 3,500 vines per hectare

**Vineyard Age:** 1968

**Yield per Vine:** 1 kg/vine, with cluster thinning

**Harvest Period:** September, hand-picked

**Vinification:** 12 day maceration at 28-30C, followed by malolactic fermentation. Maturation in 1- and 2-year old, medium-toast Allier barriques for nine months.

**Notes:** Dense ruby-red. Elegant and delicate, with nuances of fruit, red rose petals, black pepper, and sweet licorice. Velvety and elegant, echoing the aromas of the nose. Fine-grained tannins and leisurely development. Suggested with polenta with game or mushrooms, grills and stews, and roast lamb. 10,000 bottles produced.

