



***Vineyard***

55 years old  
450-500 m above sea level.  
Limestone and clay.  
Guyot and spurred cord  
Yield: 45 q/ha  
Plant density: 6000 pl/ha

***Grape Variety***

100% Merlot

***First Vntage***

2016

***Organic management (ICEA certification) of vineyards since 2006***

***Alcohol***

15,00%

***Manual harvest***

September 2018. Hand-picked with two selections: in the vineyard and on a vibrating sorting table.

***Vinification***

The grapes are harvested and selected by hand. Fermentation takes place with the whole grape in a truncated conical barrel of French oak Grenier.

***Aging process***

30 months in three 7 hl French oak tonneaux, from which the wine takes its name (3 barrels - 7 hl). 6 months in bottle

***Date of bottling***

Febbraio 2022

***Number of bottles***

2500 bt to 0,75 Lt, 50 bt to 1,5 Lt

***Cork***

Trescases Bouchons -  
Premier Gran Cru Naturel  
- Selezione Riecine 45-25

***Label***

Alessandro Campatelli



***Awards***

<b>2017</b>	94 punti James Suckling	92 punti Wine Advocate
<b>2016</b>	97 punti James Suckling	93 punti Wine Advocate

*The glass bottles used are lightweight and environmentally friendly. The capsules and labels used for the bottles are recyclable and regeneratable Polynatures compliant with EU Directive 94/62/EC and certified CSI Recyclabe Poly laminate. The packaging and transport boxes are PEFC certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.*