



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

2017	94 punti James Suckling	92 punti Wine Advocate
2016	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 Recyclable Poly laminate. The packaging and transport boxes are PEFC certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.