

TF

TERRE FORTI

RADICI D'ITALIA

BIANCO FRIZZANTE RUBICONE IGT AMABILE

TASTING NOTES



Straw-yellow
with brilliant greenish highlights



Intense and fresh with floreal notes,
but also fruity ones, such as pear
and apricot aromas.



Soft and pleasant to the palate
with its freshness and its delicate effervescence.



Pairable with sharp cheeses
and mixed toasted nuts

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TECHNICAL INFORMATION



Trebbiano 85%
Other white grapes 15%

ALCOHOL LEVEL
8%

AREA
Emilia-Romagna

SURFACE AND ALTITUDE
Hills and plains | 0- 150 m

SOIL TYPE AND DENSITY
Calcareous and clay | 6000 plants/ha

VITICULTURAL TECHNIQUE
Sylvoz, Guyot

HARVEST PERIOD
Mid August/End of August



The grapes used to make this wine are machine harvested and undergo destemming and soft pressing. Fermentation takes place in 1500 hl tanks at 16 -19°C over 8 days followed by a secondary fermentation for 15 days. The wine is stored in stainless steel tanks for up to 6 months, before being bottled

REGION



EMILIA ROMAGNA