

# TF

## TERRE FORTI

RADICI D'ITALIA

### BIANCO FRIZZANTE RUBICONE IGT SECCO

#### TASTING NOTES



Straw-yellow  
with brilliant greenish highlights



Intense and fresh with floreal notes.  
Pleasant and delicate



Fresh and mineral on the palate.  
It shows a fine and delicate foam.



Great during your "aperitivos" and with delicate  
cheeses or freshly baked honey ham

# I BIA N- CHI



#### TECHNICAL INFORMATION



Trebbiano and other white grapes 100%

##### ALCOHOL LEVEL

8%

##### AREA

Romagna

##### SURFACE AND ALTITUDE

Hills | 200- 400 m

##### SOIL TYPE AND DENSITY

Calcareous and clay | 3500 plants/ha

##### VITICULTURAL TECHNIQUE

Guyot, double 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 and the wine is stored in stainless steel tanks for up to 6 months before being bottled.

#### REGION



EMILIA ROMAGNA