

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

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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