

# TF

## TERRE FORTI

RADICI D'ITALIA

### CHIANTI DOCG

#### TASTING NOTES



Ruby-red, with violet hues



Typical notes of intense cherry and blackberry.  
Clean and fruity



Round with well balanced acidity and fruity juiciness.  
Very persistent and refined



Amazing along your favourite cut of steak and pan  
roasted root-vegetables.

I  
RO  
S-  
SI



#### TECHNICAL INFORMATION



Sangiovese 100%

##### ALCOHOL LEVEL

12,5%

##### AREA

Toscana

##### SURFACE AND ALTITUDE

Plains – Hills | 0 - 400 m

##### SOIL TYPE AND DENSITY

Clay-Limestone | 4.000 – 6.000 plants/ha

##### VITICULTURAL TECHNIQUE

Single Guyot

##### HARVEST PERIOD

End of September



The grapes used to make this wine are harvested by hand and undergo destemming and soft crushing.

Fermentation takes place in 300 hl tanks at 25 -26°C over 10 days followed by a malolactic fermentation. The wine is stored in stainless steel tanks for up to 12 months before being bottled.

#### REGION



TOSCANA