

# TF

## TERRE FORTI

RADICI D'ITALIA

### GRECANICO INZOLIA TERRE SICILIANE IGT

#### TASTING NOTES



Straw-yellow  
with a light greenish hue



Aromas of green apples  
and stone fruits



Pears and grapefruits on the palate,  
with crisp acidity and a rich body



It is perfect on its own, or as an apéritif,  
and is a good match with antipasti or seafood

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#### TECHNICAL INFORMATION



Grecanico 51%  
Inzolia 49%

**ALCOHOL LEVEL**  
12%

**AREA**  
Petrosino (TP)

**SURFACE AND ALTITUDE**  
Hills | 150m

**SOIL TYPE AND DENSITY**  
Calcareous and clay | 4,500 plants/ha

**VITICULTURAL TECHNIQUE**  
Guyot, both double and single

**HARVEST PERIOD**  
End of August to the beginning of September



The grapes used to make this wine are harvested by hand in Sicily. The grapes are kept in contact with their skins for 8 hours at 8°C and destemmed and pressed. They are fermented in 300–1000 hl tanks at 16–19°C for 12 days and stored in stainless steel tanks for 3–6 months before bottling.

#### REGION



SICILIA