

TF

TERRE FORTI

RADICI D'ITALIA

LAMBRUSCO EMILIA IGT AMABILE ROSSO

TASTING NOTES



Bright ruby red in colour



Intense fruity and yeasty aroma with a well-balanced bouquet



A fresh, sparkling wine, with a mellow taste and pleasant finish of red fruits



It can be enjoyed throughout a meal and is excellent with seafood, cheese and grilled vegetables

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TECHNICAL INFORMATION



Lambrusco 100%

ALCOHOL LEVEL

8%

AREA

Emilia-Romagna

SURFACE AND ALTITUDE

Plains and hills | 0 - 150 m

SOIL TYPE AND DENSITY

Medium soil - Clay | 3.000 - 6.000 vines/ha

VITICULTURAL TECHNIQUE

Double Guyot, GDC

HARVEST PERIOD

Second half of September



The grapes used to create this wine are hand and machine harvested, followed by destemming and pressing and contact with the skins for 8 days. Fermentation takes place in 300 - 600 hl tanks at 16-19°C over 8 days, followed by a second fermentation, which lasts for 15 days. The wine is stored in stainless steel tanks for up to 3 months, before being bottled at a pressure of 2.5 bar. The final wine contains 42 g/l of residual sugar.

REGION



EMILIA ROMAGNA