

# TF

## TERRE FORTI

RADICI D'ITALIA

### LAMBRUSCO EMILIA IGT SECCO ROSSO

#### TASTING NOTES



A bright ruby red colour



Well-balanced bouquet with bready and fruity aromas



Lovely mellow finish of red fruits.



It can be enjoyed throughout a meal but is a particularly good match with antipasti, barbecued meats and meaty pasta dishes

# ROSSI



#### TECHNICAL INFORMATION



Lambrusco 100%

#### ALCOHOL LEVEL

10%

#### AREA

Emilia-Romagna

#### SURFACE AND ALTITUDE

Plains and hills | 0 - 350 m

#### SOIL TYPE AND DENSITY

Medium soil - Clay | 3.000 - 6.000 plants/ha

#### VITICULTURAL TECHNIQUE

Double Guyot, GDC

#### HARVEST PERIOD

Mid-September



The Lambrusco grapes used to make this sparkling wine are hand and machine harvested in Emilia-Romagna. They are destemmed and pressed and undergo 8 days contact with the skins. Fermentation takes place in 300-600 hl tanks at 16-19°C over 8 days, followed by a secondary fermentation 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.

#### REGION



EMILIA ROMAGNA