

TF

TERRE FORTI

RADICI D'ITALIA

MERLOT VARIETALE D'ITALIA

TASTING NOTES



An intense ruby colour



Ample red fruit flavours including aromas of blackberry and cherry



Smooth on the mouth, it offers a good balance of acidity and tannin



Traditional Italian dishes such as charcuterie and tomato based dishes such as pasta and pizza

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TECHNICAL INFORMATION



Merlot 85%
Other grapes 15%

ALCOHOL LEVEL
12%

AREA
Italy

SURFACE AND ALTITUDE
Hills | 0 - 400 m

SOIL TYPE AND DENSITY
Clay-Limestone | 4.000 - 6.000 plants/ha

VITICULTURAL TECHNIQUE
Single Guyot

HARVEST PERIOD
Middle to end of September



Hand harvested, this wine is the result of traditional pressing and destemming. The grapes are kept in contact with the skins for 10-20 days and a 10-20 day fermentation takes place in 100- 400 hl tanks at 25-26°C. The wine then undergoes malolactic fermentation and is stored in stainless steel tanks for 3 months.



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