

# TF

## TERRE FORTI

RADICI D'ITALIA

### MONTEPULCIANO D'ABRUZZO DOC

#### TASTING NOTES



Intensely red in colour  
with a violet hue and bursting



Red fruit flavours on the nose,  
including blackberry and cherry



fresh on the palate with notes of  
raspberry, blueberry and cherry



It can be enjoyed alongside a variety of foods,  
such as red meats, roasted vegetables  
and cheeses.

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#### TECHNICAL INFORMATION



Montepulciano 85%  
Other redgrapes 15%

##### ALCOHOL LEVEL

12,5%

##### AREA

Abruzzo

##### SURFACE AND ALTITUDE

Plains and hills | 0 - 400 m

##### SOIL TYPE AND DENSITY

Clay-Limestone | 4.000 - 6.000 vines/ha

##### VITICULTURAL TECHNIQUE

Single Guyot

##### HARVEST PERIOD

Middle to end of September



Hailing from the beautiful region of Abruzzo,  
this Montepulciano is the result of both hand  
and machine harvesting followed by destem-  
ming. After a 10-20 day fermentation at  
25-26°C in 100-400 hl tanks, the wine under-  
goes malolactic fermentation and is stored in  
stainless steel tanks for 3-6 months until it is  
bottled.

#### REGION



ABRUZZO