

TF

TERRE FORTI

RADICI D'ITALIA

NERO D'AVOLA SICILIA DOC

TASTING NOTES



Intensely red,
with violet hue



Typical scents
of blackberry and cherry



Round and complete on the palate,
with a natural and effortless balance
of tannin and acidity, structure and length



Match with rich meat
and mushroom-based dishes

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TECHNICAL INFORMATION



Nero d'Avola 100%

ALCOHOL LEVEL
13%

AREA
Sicilia

SURFACE AND ALTITUDE
Hills | 0 - 300 m

SOIL TYPE AND DENSITY
Clay | 4500 vines/ha

VITICULTURAL TECHNIQUE
Single Guyot

HARVEST PERIOD
Beginning of September



Sourced from the hills of Petrosino the grapes
used to make this wine are harvested by hand
and undergo destemming and traditional
pressing.

Fermentation takes place in 300 – 500 hl tanks
at 25 -26°C over 10 days, followed by
malolactic fermentation. It is then stored in
stainless steel tanks before bottling.

REGION



SICILIA