

TF

TERRE FORTI

RADICI D'ITALIA

PIGNOLETTO DOC FRIZZANTE

TASTING NOTES



Clear straw yellow in colour,
with a greenish hue



Fresh and fruity,
with the scent of golden apples



Typically aromatic,
delicate and smooth on the palate



Delicious as an aperitif or with Italian
cured meats and cheeses

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TECHNICAL INFORMATION



Grechetto gentile 85%
Other grapes 15%

ALCOHOL LEVEL

12%

AREA

Emilia-Romagna

SURFACE AND ALTITUDE

Hills and plains | 0 - 200 m

SOIL TYPE AND DENSITY

Calcareous and clay | 6.000 plants/ha

VITICULTURAL TECHNIQUE

Sylvoz, Double Guyot

HARVEST PERIOD

End of August, beginning of September



The grapes to make this Pignoletto are both
hand and machine harvested, followed by
traditional destemming and pressing.

The juice is fermented in 300 - 600 hl tanks at
16-19°C, followed by a second fermentation,
which lasts for 15 days. The wine is then stored
in stainless steel tanks for up to 3 months
before bottling.

REGION



EMILIA ROMAGNA