

# TF

## TERRE FORTI

RADICI D'ITALIA

### ROMAGNA SANGIOVESE DOC

#### TASTING NOTES



With an intense ruby colour with a violet hue



Bright fruit notes on the nose expressive of dark cherries and damson



The fruit follows onto the palate which harmonises with slightly more savoury flavours. The structure is well balanced with good acidity, silky smooth tannins and a good body that concludes with a lingering, mineral finish



It pairs beautifully with pizza and tomato based pasta dishes as well as cured meat and game dishes

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#### TECHNICAL INFORMATION



Sangiovese 85%  
Other red grapes 15%

##### ALCOHOL LEVEL

12,5%

##### AREA

Romagna

##### SURFACE AND ALTITUDE

Plains – Hills | 0 - 200 m

##### SOIL TYPE AND DENSITY

Medium soil – Clay | 3500 vines/ha

##### VITICULTURAL TECHNIQUE

Single Guyot, GDC

##### HARVEST PERIOD

End of September



The grapes used to make this wine are harvested both by hand and by machine at a yield of 9,000kg/ha, in the Romagna municipality. Grapes are initially destemmed and crushed before undergoing an 8-10 day cold soak. Fermentation takes place in 600-1000hl tanks at a temperature of 25°C-26°C for 8-10 days. After first racking, the wine undergoes a portion of malolactic fermentation, then rests in tank for 3-6 months.

#### REGION



EMILIA ROMAGNA