

TF

TERRE FORTI

RADICI D'ITALIA

ROSATO PUGLIA IGT

TASTING NOTES



Intense rosè colour
with a bright pink hue



Red fruit offering aromas of cherries
and strawberries



Medium bodied,
with a pleasantly soft and delicate palate



Rosè Puglia is a natural pairing for seafood,
white meat, pastas dishes and grilled vegetables.

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TECHNICAL INFORMATION



Negroamaro 85%, Primitivo 15%

ALCOHOL LEVEL

12%

AREA

Puglia

SURFACE AND ALTITUDE

Hills and plains | 0- 300m

SOIL TYPE AND DENSITY

Calcareous and clay | 5.500 plants/ha

VITICULTURAL TECHNIQUE

Single Guyot, GDC

HARVEST PERIOD

End of September – Mid October



This Rosè Puglia is hand harvested and the wine is the result of 3-6 hours contact with the grape skins. Fermentation follows at 25°C - 26°C in 100-2000 hl stainless steel tanks. Once the fermentation period is over, the wine is stored in stainless steel tanks for 3-6 months until it is bottled.

REGION



PUGLIA