

TF

TERRE FORTI

RADICI D'ITALIA

ROSATO SANGIOVESE RUBICONE IGT

TASTING NOTES



A lovely delicate pale pink colour



Vibrant on the palate
with fresh fruit aromas of pears and citrus



Light bodied, with a pleasantly
soft palate and a long finish.



It can be enjoyed on its own,
or is a perfect match with creamy seafood
pasta dishes and risottos.

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TECHNICAL INFORMATION



Sangiovese 85%
Other grapes 15%

ALCOHOL LEVEL
12%

AREA

Emilia-Romagna

SURFACE AND ALTITUDE

Hills | 100-300 m

SOIL TYPE AND DENSITY

Clay | 3,500 plants/ha

VITICULTURAL TECHNIQUE

Single Guyot, GDC

HARVEST PERIOD

End of August to the beginning of September



Sourced from the Hills of Romagna by hand and machine harvesting, the grapes are destemmed and pressed. The juice is kept in contact with the skins for 8 hours at 8°C. Fermentation takes place in a 300 - 900 hl tank at 13 C°-16°C over 12 days. The wine is then stored in stainless steel tanks for 3-6 months before being bottled.

AWARDS.



REGION



EMILIA ROMAGNA