

TF

TERRE FORTI

RADICI D'ITALIA

SANGIOVESE RUBICONE IGT

TASTING NOTES



Intense red ruby colour



Notes of ripe cherry and blackberry



Very well balanced with good body



A delicious accompaniment to cured meats, cheeses and other traditional Italian dishes.

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TECHNICAL INFORMATION



Sangiovese 85%
Other grapes 15%

ALCOHOL LEVEL
12%

AREA
Emilia-Romagna

SURFACE AND ALTITUDE
Hills | 150 - 300 m

SOIL TYPE AND DENSITY
Clay | 3.500 plants/ha

VITICULTURAL TECHNIQUE
Single Guyot, GDC

HARVEST PERIOD
End of September



Sourced from the hills in Romagna, this Sangiovese is the result of 10 day fermentation at 25-26°C in 600-100 hl tanks. Once the fermentation period is over, the wine is racked, undergoes malolactic fermentation and is stored in stainless steel tanks for 3-6 months until it is bottled.

REGION



EMILIA ROMAGNA