

# TF

## TERRE FORTI

RADICI D'ITALIA

### TREBBIANO CHARDONNAY RUBICONE IGT

#### TASTING NOTES



A straw-yellow colour with light greenish hue



Intense aroma of tropical fruits, such as pineapple with hints of flower



Well balanced and smooth



Creamy sauces and seafood pasta dishes

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#### TECHNICAL INFORMATION



Trebbiano 70%  
Chardonnay 30%

**ALCOHOL LEVEL**  
12%

**AREA**  
Emilia-Romagna

**SURFACE AND ALTITUDE**  
Hills and plains | 0-150m

**SOIL TYPE AND DENSITY**  
Calcareous and clay | 4500 vines/ha

**VITICULTURAL TECHNIQUE**  
Guyot, both double and single

**HARVEST PERIOD**  
End of August to the beginning of September



Coming from the hills of the Italian region of Romagna, this Trebbiano Chardonnay Rubicone is both hand and machine harvested, with traditional destemming and pressing, followed by a 12 days fermentation at 16-18°C in 1000 hl tanks. Prior to bottling, the wine is stored for 3-6 months in stainless steel tanks.

#### REGION



EMILIA ROMAGNA