

# TF

## TERRE FORTI

RADICI D'ITALIA

### TREBBIANO D'ABRUZZO DOC

#### TASTING NOTES



Straw-yellow  
with light greenish hue



On the nose it shows delicate  
and persistent floreal aromas,  
with a dominance of peach and acacia flowers



On the palate it is mineral and savory.  
All the aromas presented by its smell  
are rounded out on the tongue



Perfect with grilled snapper  
fish or chicken Caesar's salad.

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#### TECHNICAL INFORMATION



Trebbiano 85%, other white grapes 15%

##### ALCOHOL LEVEL

12%

##### AREA

Abruzzo

##### SURFACE AND ALTITUDE

Hills and plains | 0 -400 m

##### SOIL TYPE AND DENSITY

Calcareous and clay | 5.500 plants/ha

##### VITICULTURAL TECHNIQUE

Guyot, both double and single

##### HARVEST PERIOD

End of August



The grapes used to make this wine are  
harvested both by hand and machine and  
undergo destemming and light pressing.  
Fermentation takes place in 1500 hl tanks at  
16 -19°C over 8 days. The wine is stored in  
stainless steel tanks for up to 6 months before  
being bottled.

#### REGION



ABRUZZO