

TF

TERRE FORTI

RADICI D'ITALIA

TREBBIANO RUBICONE IGT

TASTING NOTES



Straw-yellow with light greenish hue



On the nose it shows delicate floreal scents



On the palate it is fresh, mineral and savory



Great with fresh cold cuts, light cheeses and italian bread.

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TECHNICAL INFORMATION



Trebbiano 85% - Other white grapes 15%

ALCOHOL LEVEL

11%

AREA

Romagna

SURFACE AND ALTITUDE

Hills and plains | 0 -150 m

SOIL TYPE AND DENSITY

Calcareous and clay | 4.500 plants/ha

VITICULTURAL TECHNIQUE

Guyot, both double and single

HARVEST PERIOD

End of August, beginning of September



The grapes used to make this wine are harvested both by hand and machine and undergo destemming and light pressing. Fermentation takes place in 1000 hl tanks at 16 -18°C over 12 days. The wine is stored in stainless steel tanks for up to 6 months before being bottled.

REGION



EMILIA ROMAGNA