

TF

TERRE FORTI

RADICI D'ITALIA

TREBBIANO ROMAGNA DOC

TASTING NOTES



A straw-yellow colour with light greenish hue



Intense flavour of tropical fruits and flowers



Full-bodied wine that is smooth and well balanced.



Seafood, chicken salads and pasta dishes with fish-based sauce.

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TECHNICAL INFORMATION



Trebbiano 100%

ALCOHOL LEVEL

12%

AREA

Italy

SURFACE AND ALTITUDE

Hills and plains | 0 -150m

SOIL TYPE AND DENSITY

Calcareous and clay | 4500 plants/ha

VITICULTURAL TECHNIQUE

Guyot, both double and single

HARVEST PERIOD

End of August to the beginning of September



Sourced from the hills and plains of Romagna by hand and machine harvest, the grapes are destemmed and pressed, followed by fermentation at 16-18° C in 1000 hl tanks over 12 days. The wine is then stored in stainless steel tanks for 3-6 months before being bottled.

REGION



EMILIA ROMAGNA