

TF

TERRE FORTI

RADICI D'ITALIA

VINO BIANCO D'ITALIA

TASTING NOTES



A straw-yellow colour with
Light greenish hue



Lovely floral aromas
and luscious flavours of peach and apricot



Fresh with a good balance
of sweetness and acidity.



It can be enjoyed alone or
as a delicious match for pesto baked cod
or light pasta dishes.

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TECHNICAL INFORMATION



Trebbiano, Moscato, Malvasia
and other Italian white grape varieties

ALCOHOL LEVEL

11%

AREA

Italy

SURFACE AND ALTITUDE

Hills and plains | 0 -150m

SOIL TYPE AND DENSITY

Calcareous and clay | 3000 - 5500 plants/ha

VITICULTURAL TECHNIQUE

Guyot, both double and single

HARVEST PERIOD

End of August to the beginning of September



The grapes used to make this Vino Bianco are
hand and machine harvested in Emilia-Roma-
gna. After destemming and pressing, they are
fermented in 1000 hl tanks at 18° C for 10 days
before bottling.



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