

# TF

## TERRE FORTI

RADICI D'ITALIA

### VINO ROSSO D'ITALIA

#### TASTING NOTES



Ruby red in colour



Delicate floral scent  
with notes of violets and roses



Fresh on the palate, well balanced  
with flavours of blackcurrant and blackberry



Enjoy it with tomato  
or fish-based pasta or risotto dishes.

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#### TECHNICAL INFORMATION



Sangiovese, Montepulciano  
in different percentage

##### ALCOHOL LEVEL

11,5%

##### AREA

Italy

##### SURFACE AND ALTITUDE

Hills and plains | 0 - 150 m

##### SOIL TYPE AND DENSITY

Medium soil, clay | 3.000 - 4.500 plants/ha

##### VITICULTURAL TECHNIQUE

Spurred cordon and Guyot

##### HARVEST PERIOD

Second half of September



Sourced from the hills and plains of Italy, the grapes used to make this red wine are both hand and machine-picked. Vinification involves a 10 day fermentation at 24-26°C in 600/1000 hl tanks, traditional pressing and fining in a stainless steel tank.



ITALY