

TF

TERRE FORTI

RADICI D'ITALIA

PROSECCO DOC

TASTING NOTES



A bright straw yellow colour



It has a delicate aromatic nose with hints of oranges, lemons and savoury notes



Fresh smooth finish



Served chilled, Prosecco DOC Extra Dry is ideal to enjoy as an apéritif or with light dishes of fish, chicken or creamy pastas.



TECHNICAL INFORMATION



Glera 100%

ALCOHOL LEVEL

11%

AREA

Friuli Venezia Giulia

SURFACE AND ALTITUDE

Plains | 25 - 40 m

SOIL TYPE AND DENSITY

Stones and clay | 3.500 vines/ha

VITICULTURAL TECHNIQUE

Guyot

HARVEST PERIOD

September



Sourced in Northern Italy, the grapes used to make this Prosecco are both hand and machine-picked. The wine is the result of destemming, traditional pressing and an 8 day fermentation at 16°C - 19°C in 300-600 hl tanks. This is followed by a second fermentation which lasts for 30 days. The wine is then stored in stainless steel tanks for up to 6 months until it is bottled at a pressure of 5.5 bar with 16 g/l of residual sugar and a total acidity of 6.20 g/l.

REGION



FRIULI VENEZIA GIULIA