

TF

TERRE FORTI

RADICI D'ITALIA

PROSECCO ROSÉ DOC

TASTING NOTES



Raspberry pink,
this wine is fine and elegant



It has a fruity fragrance
and a pleasant fresh flavour



Fine and elegant.

On the palate it has a juicy acidity,
offering alluring flavors of delicate red berries
and white fruits that linger through the finish



Ideal as a meal opener,
but excellent also all the way through it.
Perfect with cold and light dishes such as
fish crudos or vegetarian main courses.
It is also recommended in
combination with pizza



TECHNICAL INFORMATION



Glera 90%, Pinot Nero 10%

ALCOHOL LEVEL

11,5%

AREA

Friuli Venezia Giulia

SURFACE AND ALTITUDE

Plains | 40- 60 m

SOIL TYPE AND DENSITY

Stones and clay | 2700- 2800 vines/ha

VITICULTURAL TECHNIQUE

Sylvoz, Double Guyot

HARVEST PERIOD

End of August | Beginning of September



The grapes are harvested at ideal ripening either
by hand or mechanically, then the clusters are
destemmed and the grapes are pressed.
The must is fermented for 8 days at 16-19°C in
stainless steel tanks. After the small percentage of
Pinot Noir is added to the Glera base, the second
fermentation lasts 30 days and it takes place in autocla-
ves, following the Martinotti Charmat method. The
wine then undergoes a 2 month period of fining in
stainless steel tanks.

REGION



FRIULI VENEZIA GIULIA