

# TERRAGENS Forlì IGT

## FORLÌ IGT

**Vineyard area:** Middle and high hills in the central Romagna area between Forlì and Faenza.

**Soil types:** Mainly calcareous clay.

**Vines:** Selected Sangiovese clones.

**Vineyard age:** 10 - 20 years.

**Viticultural techniques:** Guyot, both double and single.

**Yield:** 5 tons per hectare. Production per plant reduced to 1.5 kg.

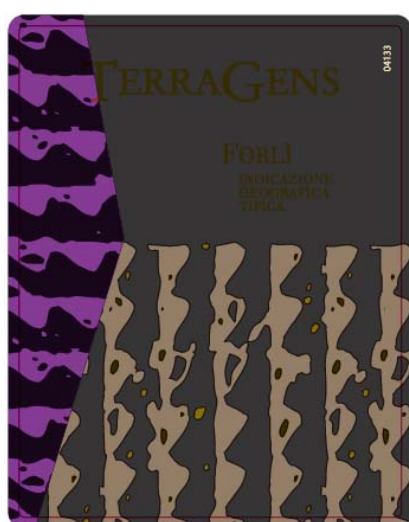
**Harvest:** Carried out at optimum ripeness. Grapes are gathered by hand and transported to the winery in small boxes to avoid damage.

**Wine-making:** Fermentation in stainless steel tanks at controlled temperatures between 28° and 32°C, with 30 days of contact between must and grape skins. Malolactic fermentation at the end of the process.

**Ageing:** Entirely in new French Allier oak barriques.

**Release date:** 18 months after vintage.

**Alcohol:** 14% vol.



TERRAGENS  
Fine Wines



## ORGANOLEPTIC FEATURES

Intense ruby-red colour with deep violet tones. Intense perfume, combining strong aromas of ripe autumn berries and fruit with vanilla, pepper and cocoa. Full bodied, dry and rich taste with fine tannins balancing strong fruit flavours. Full and long on the palate with hints of dried fruits and a light, fine, balsamic aftertaste.