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## NERO DI PREDAPPIO FORLÌ ROSSO IGT

**Classification:** Forlì Rosso IGT

**Variety:** 60% Refosco Terrano, 40% Sangiovese

**Altitude:** 400m a.s.l.

**Exposure:** South/South-East

**Soil:** Clayey, calcareous and sulphureous

**Training method:** Cordon Spur, short pruning and summer thinning

**Harvest:** Harvesting by hand, in the second week of October for Refosco and at the end of September for the Sangiovese.

**Vinification and Maturing:** Soft de-stemming and crushing of the grapes. Fermentation for 20 days at controlled temperature. Malolactic fermentation, matured for 9 months in barriques followed by 3 months refining in the bottle.

**Alcohol:** 14%

**Organoleptic characteristics:** Shadowy ruby red color toughened by the oak; on the nose dried fruit, violet and light morel. The palate is dry yet smooth, supported by a lively sweet oak aftertaste given by the barrique.

**Serve with:** Pasta, roasted or grilled meat, seasoned cheese like pecorino or parmigiano.

**Serving temperature:** 65 - 68°F



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