



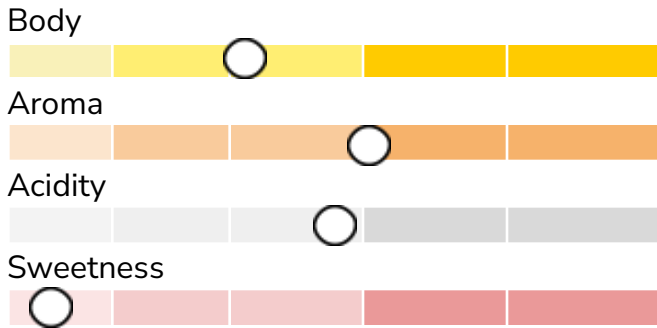
Terraquila Sanrose

Emilia Romagna, Italy

Terraquila Winery is located in the Guiglia commune of Modena province, at the foothills of the Apennine mountains. The vineyards are situated at a high altitude of up to 500 meters, making them the highest in the province. The area boasts of wild forests with spectacular cracks called "calanchi," where wind and water have extensively eroded the soft sedimentary rocks and clay-rich soils. Guiglia is located in the heart of the "Sassi di Rocca Malatina Regional Park," which is dominated by impressive sandstone peaks. All the vineyards and winery facilities at Terraquila are certified organic and vegan. They are also almost entirely energy self-sufficient, thanks to their solar panels and rainwater collection plants.

Tasting Notes

The wine has a delicate aroma of peach blossom and red berries, with a thin texture, high acidity, exuberant fruit, and a long, clean finish on the palate.



Food Pairing & Enjoyment

Sanrose wine pairs well with appetizers, ham, sausages, omelets, mushroom risotto, pasta with meat, fish stewed or baked, and fish soup. It is best served in a tulip wine glass and can be enjoyed immediately.

Technical Data

Production area:	Guiglia
Vintage:	2021
Appellation:	Rosato dell'Emilia IGP
Varietals:	100% Sangiovese
Vineyard:	Single vineyard 3.7 acres
Harvest:	Manual
Elevation:	1650ft 500m
Farming:	Organic
Vinification:	In stainless steel, 2nd fermentation (ancestral method) in bottle
Alcohol:	11.5%