



Terraquila Terrebianche col fondo

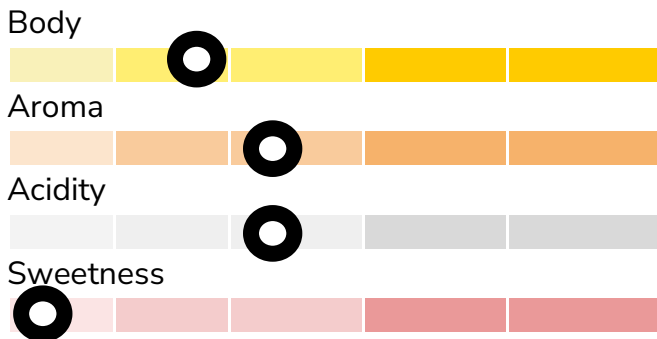
Modena, Emilia Romagna, Italy

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 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 fruity and floral flavor with a slightly aromatic scent. It has refreshing acidity with notes of citrus and herbs.



Food Pairing & Enjoyment

Pair with lean fish appetizers, salad greens with vinaigrette, seafood risotto, vegetables white meats, or fresh cheeses.

Technical Data

Production area:	Guiglia
Vintage:	2019
Appellation:	IGP dell'Emilia
Varietals:	80% Grechetto Gentile 20% Trebbiano
Harvest:	Manual
Elevation:	1650ft/500m
Farming:	Organic
Vinification:	White vinification after cold maceration with the lees. Bottle aged 15 months.
Alcohol:	12%