



Terraquila Bianco di Guiglia

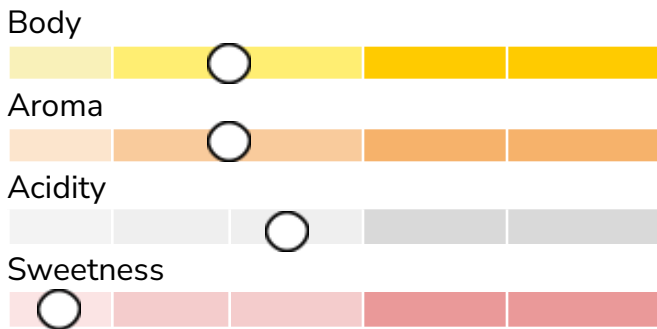
Modena, Emilia Romagna, Italy

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

This wine has a tangy citrus flavor and notes of aromatic herbs. It has a natural sediment that adds complexity and character.



Food Pairing & Enjoyment

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

Technical Data

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| Production area: | Guiglia |
| Vintage: | 2021 |
| Appellation: | IGP dell'Emilia |
| Varietals: | 50% Malvasia 50% Trebbiano |
| Harvest: | Manual |
| Elevation: | 1650ft/500m |
| Farming: | Organic |
| Vinification: | White vinification after cold maceration on the lees. Bottle aged 15 months. |
| Alcohol: | 12% |