



Terraquila Terrebianche Zero

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

Flavors of fresh green fruit like green apples and limes. Lively acidity and dry palate.

Body



Aroma



Acidity



Sweetness



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:	2022
Appellation:	IGP dell'Emilia
Varietals:	80% Grechetto Gentile 20% Trebbiano
Harvest:	Manual
Elevation:	1650ft/500m
Farming:	Organic
Vinification:	White winemaking after a short cold settling period.
Alcohol:	12%