ETRUSCAN IMPORTS



Terraquilia Terrebianche Zero

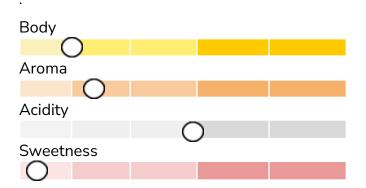
Modena, Emilia Romagna, Italy

Terraquilia 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 Terraquilia 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.



Food Pairing & Enjoyment

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

Technical Data

Production Guiglia

area:

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%