



TerraQuilia

Bianco di Guiglia

Bianco di Guiglia by Terraquilia is a fresh and territorial white wine that reflects the hills of the Modena Apennines. It reveals notes of white flowers, citrus, and orchard fruit, with a subtle mineral touch. On the palate, it is lively and balanced, with crisp acidity and a clean, elegant finish.

Flavor profile

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

Food pairing

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

Tasting notes

Following the white vinification after cold maceration on the fine lees, this wine is refined in bottle for at least 15 months. Having a lashing acidity of citrus fruits and aromatic herbs, it is quite revitalizing with its own natural sediment.

Winemaking

White vinification after cold maceration on the lees. Bottle aged 15 months.

Appellation

IGP

Region

Emilia Romagna

Country

Italy

Wine type

White

Blend

Malvasia 50%, Trebbiano 50%

Vintage

2021

Alcohol %

11.5

Bottle size (ml)

750

Elevation

1650

Harvest

Manual