



## TerraQuilia

# Terrebianche col Fondo

*Terrebianche Col Fondo by Terraquilia is a traditional refermented white wine, bottled on its lees. Slightly cloudy in appearance, it reveals aromas of citrus, apple, and light yeasty notes. On the palate, it is lively and textured, with fine effervescence and a savory, persistent finish.*

### Flavor profile

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

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

### Tasting notes

Here is an textbook example of an authentic natural wine. It is made without sulphur, contains minimal interventions, and is refermented in bottle/aged on the lees. This adds complexity, mouthfeel, and structure to the wine. Deeply straw colored, this pétillant naturel has a bright acidity that is both savory and stony. With a softness in its surrounding texture it creates a very compelling mouthfeel. Shaped by rich floral aromas, ripe lemon, sliced apricots, green apple, citrus fruits, and herbs this is a long charming wine with a very slightly bitter and fresh finish. It is bone dry (zero residual sugar), crisp if tasted clear, and richly flavored if shaken.

### Winemaking

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

### Appellation

IGP

### Region

Emilia Romagna

### Country

Italy

### Wine type

White

### Blend

Grechetto Gentile 80%, Trebbiano 20%

### Vintage

2019

### Alcohol %

12

### Bottle size (ml)

750

### Elevation

1650

### Harvest

Manual