



## 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.*

### Blend %

Grechetto Gentile 80%, Trebbiano 20%

### 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 paring

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

### Tasting notes

The wine has a fruity and floral flavor with a slightly aromatic scent. It has refreshing acidity with notes of citrus and herbs.

### 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, Trebbiano

### Alcohol %

12

### Bottle size (ml)

750

### Elevation

1650

### Harvest

Manual