



TerraQuilia

Terrebianche Zero

Terrebianche Zero by Terraquilia is a pure and essential expression of sparkling white wine, crafted without added sulfites. It reveals fresh notes of citrus, green apple, and subtle mineral nuances. The palate is crisp and direct, with vibrant acidity, fine bubbles, and a clean, dry 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

TerraQuilia is one of the best examples of the highest quality natural wines having strict standards of purity and total transparency. Its wine Terrebianche Zero is a great exhibitor of this having nothing added to or removed from it. Made from organically grown grapes with cold maceration on the lees, it actually rests on the lees for 15 months before being disgorged. It is a medium straw color, pétillant naturel, with a medium body, and a refreshing acidity. Fresh crunchy yellow fruit, honey, lavender, and cut hay all help shape the wonderfulness of this wine. It has a long mineral finish, that is both vivid and sharp. *Bone dry (zero residual sugar).

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

2022

Alcohol %

12

Bottle size (ml)

750

Elevation

1650

Harvest

Manual