Italian Wines in the World- Terraquilia

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The wine cellar is located in a pristine area at approximately 450 m a.s.l. in Guiglia (MO). It produces bottled natural, secondary-fermentation wines and has a production philosophy that has ancient roots and enhances the organoleptic characteristics of the vineyards: the ancestral method. All the wines feature low sulphite content, which make them a natural and healthy wine.

FALCONERO ZERO

The word Tradition is often used as a flag, almost a slogan for trying to confirm an identity that modern enological techniques tend to flatten. This is not the case here! This bottle arose from a project that searches for a balance between the environment, the vines, the wine and people; it is a biological project run in the hills at an altitude of 450 metres, where recovering the production methods of the past is truly substantial and technology remains in second place, at the service of tradition. This dark Lambrusco is re-fermented

in the bottle but without sediments, with few sulphites; its lovely violet foam reveals the agricultural values of a soil that was rich in value before discovering other, short-lived riches.

Wine: Red – **Year:** 2013

Yearly production (bottles): 3.500

Ageing: Bottle

Designation: IGT

Grapes (%): Lambrusco Grasparossa 90%, Malbo Gentile 10%