Terracruda

Boccalino Bianchello del Metauro

Vineyard location: Pianelli vineyard (Fratterosa) Hand harvesting with specific selection. Vinification: Soft crushing of the whole grape bunches. Temperaturecontrolled fermentation in stainless steel tanks. Refinement in bottle for 3-4 months.

Grape varieties Bianchello

Altitude 400m ASL

Soil Clayey-limestone soil

Alcohol 12.5%

Tasting notes

Notes of fresh fruit and spring flowers with a hint of elderflower. A mediumbodied white wine with balance that is very distinctive of the terroir.

Banville Wine Merchants

www.banvillewine.com

ALINO

TERRACRUDA

Terracruda

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BIANCHELLO DEL METAURO TERRACRUDA

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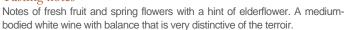
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