

## Terracuda

### *Boccalino Bianchello del Metauro*

Vineyard location: Pianelli vineyard (Fratterosa)

Hand harvesting with specific selection.

Vinification: Soft crushing of the whole grape bunches. Temperature-controlled 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 medium-bodied white wine with balance that is very distinctive of the terroir.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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