



## TERRE BIANCHE



### Arcana Bianco R.L.P. Pigato

This wine is made out of the best pigato grapes.

Each bunch of grapes is carefully selected and its maturity is attentively monitored.

It's a product of our Terre Bianche vineyard, an area of white/blue clay which produces particularly mineral and savoury wines.

#### Identity card

**Vineyard**

Terre Bianche

**Soil type**

White/blue clay

**Exposure**

East

**Average altitude**

350 mt

**Average plants' age**

10 years

**Type of trimming**

Guyot

**First year of production**

1996

#### Tasting card

**Colour**

Yellow with golden shades.

**Perfume**

Intense, mineral, with honey and white pulp.

**Flavour**

Fresh, savoury and persistent, greatly elegant, slightly bitter at the end.

**Ageing**

Medium-long, depending on the year.

**Food pairing**

Grilled fish, seafood and crustaceans.

**Serving temperature**

10-12°C

#### Production method

Obtained from the soft pressing of pigato grapes, fermented at controlled temperature with selected yeasts and long permanence on thin dregs.

Località Arcagna snc 18035 Dolceacqua (IM)  
T. +39 0184 31426 F. +39 0184 31230  
E. [info@terrebianche.com](mailto:info@terrebianche.com) [www.terrebianche.com](http://www.terrebianche.com)