



TERRE BIANCHE



Bricco Arcagna, Rossese di Dolceacqua doc

'Bricco Arcagna' is the name of the area where this wine is produced, at the top of hill Arcagna, heart of Terre Bianche and highly regarded crù for the production of Rossese doc.

At 3,000 bottles a year this is a very limited production run.

The building sketched on the label is home to our 'agriturismo', immersed in the stunning old Rossese vineyard.

Identity card

Vineyard

Arcagna

Soil type

Sandstone

Exposure

East

Average altitude

400 mt

Average plants' age

Over 50 years, with peaks of over 120 years

Type of trimming

'Alberello' and spurred cordon

First year of production

1988

Tasting card

Colour

Ruby red with hints of garnet when ageing.

Perfume

Intense, focused on hints of pickled cherry, spices and incense.

Flavour

Savoury, silky and warm, with a slightly tart end.

Ageing

Long, depending on the year.

Food pairing

Grilled red meats, rabbit and bird game, and goat with white beans.

Serving temperature

Max 18°C

Production method

Obtained from the maceration of the best rossese grapes, completely destemmed, at a maximum temperature of 28° using autochthonous yeasts. Refined in 225 liters oak barrels.

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