



TERRE BIANCHE



Rossese di Dolceacqua Doc

The Rossese di Dolceacqua was the first Ligurian wine to get the doc recognition back in 1972.

The name derives from the French 'roché', which refers to the rocky ground where it's grown.

Rossese vines are cultivated along the typically Ligurian terraces, between 350 and 450 meters above sea level.

Identity card

Vineyard

Terre Bianche and Arcagna

Soil type

White clay, sandstone

Exposure

East, south

Average altitude

400 mt

Average plants' age

Over 30 years, with peaks of over 100 years

Type of trimming

'Alberello' and spurred cordon

First year of production

1982

Tasting card

Colour

Ruby red. If aged garnet-red on the edges.

Perfume

Intense aroma that presents hints of wild berries, cherry, dog-rose and spices.

Flavour

Slightly savoury, with a warm body and bitter notes.

Ageing

Medium, depending on the year.

Food pairing

Blue fish, grilled or lightly dressed white meats, rabbit, stockfish and vegetable pies.

Serving temperature

Max 18°C.

Production method

Obtained from the maceration of the best rossese grapes, completely destemmed, at a maximum temperature of 29° using autochthonous yeasts.

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