



TERRE BIANCHE



R.L.P. Vermentino Doc

The provenance of this vine seems to be Spain, from where it spread across the northern coast of the Tyrrhenian Sea, which has become an ideal home for it.

The label shows Italy before Nice was given to France. The original map was acquired by the Rondelli family in the last century in London's Portobello Market.

Identity card

Vineyard

Scartozzoni, Arcagna and others.

Soil type

Red clay, blue marl, flysch.

Exposure

East, South East.

Average altitude

350 mt.

Average plants' age

20 years.

Type of trimming

Guyot.

First year of production

1982.

Tasting card

Colour

Luminous yellow.

Perfume

Soft and elegant aroma with scents of aromatic herbs and white flowers.

Flavour

Dry and persistent with a lovely bitter aftertaste.

Ageing

Even more than 4 years depending on the year.

Food pairing

Any fish and crustaceans, grilled white meats, pesto and even cured meats.

Serving temperature

10°C-12°C.

Production method

Obtained from the soft pressing of Vermentino grapes. Produced at controlled temperature using selected yeasts, permanence on thin dregs.

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IT-BIO-007, Codice operatore R34U, Ente Certificatore Bioagricert

P.Iva e C.Fisc. 00954190088 Iscrizione CCIAA Imperia 92907



TERRE BIANCHE



R.L.P. Pigato Doc

Pigato is a Ligurian variant of vermentino which has adjusted to our coast and climate.

The name derives from the dialect 'pigau' and refers to the little rusty tones that appear on pigato grapes when they reach advanced maturation.

Identity card

Vineyard

Terre Bianche, Scartozzoni and Arcagna..

Soil type

Red clay, blue marl, flysch.

Exposure

East, South East.

Average altitude

400 mt.

Average plants' age

20 years.

Type of trimming

Guyot.

First year of production

1994.

Tasting card

Colour

Intense yellow with shades of gold.

Perfume

Lasting aroma with hints of peach, acacia honey and Mediterranean maquis.

Flavour

Fresh, soft and persistent, with a slightly pungent hint.

Ageing

Best to be consumed within 3 years, although in the best years it can be preserved for longer periods.

Food pairing

Ideal as an aperitif or with seafood and grilled fish.

Serving temperature

10°C.

Production method

Obtained from the soft pressing of Pigato grapes picked in advanced maturation; produced at controlled temperature using selected yeasts, permanence on thin dregs.

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TERRE BIANCHE



Arcana Bianco R.L.P. Pigato

This wine is made out of the best selected 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 clay and blue marl which produces particularly mineral and savoury wines.

Identity card

Vineyard

Terre Bianche.

Soil type

White clay/blue marl.

Exposure

South East.

Average altitude

350 mt.

Average plants' age

20 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.

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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, Tramontina, Brunetti, Aurin and Arcagna.

Soil type

Red clay, blue marl, flysch.

Exposure

East, South East.

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, spicy, with a warm body and bitter notes.

Ageing

Medium, depending on the year.

Food pairing

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

Serving temperature

15°C.

Production method

Obtained from the maceration of the best Rossese grapes at a maximum temperature of 29°C, using autochthonous or selected yeasts.

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TERRE BIANCHE



Terrabianca, Rossese di Dolceacqua doc

The cru of Terre Bianche, o Terrabianca, is the place of birth of this wine, one of the most famous cru in the Rossese di Dolceacqua area. Well known already by Romans, cultivated by the Rondelli family since 1870.

A very limited production run, only 1.300 bottles per year of this wine.

Identity card

Vineyard

Terre Bianche

Soil type

White clay/blue marl.

Exposure

South East.

Average altitude

350 mt.

Average plants' age

Over 10 years.

Type of trimming

Spurred cordon.

First year of production

2014.

Tasting card

Colour

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

Perfume

Delicate aroma that presents hints of wild berries, dog-rose, iodine and spices.

Flavour

Slightly savoury, spicy, silky tannins with a warm body and bitter notes.

Ageing

Medium, depending on the year.

Food pairing

Grilled or lightly dressed white meats, rabbit, stock fish and vegetable pies.

Serving temperature

15°C.

Production method

Obtained from the maceration of the best Rossese grapes at a maximum temperature of 29°C, using autochthonous or selected yeasts. Ageing in 500 and 225 liters oak barrels.

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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 1,300 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

Flysch.

Exposure

East.

Average altitude

400 mt.

Average plants' age

Over 20 years, with peaks of over 120 years

Type of trimming

Spurred cordon.

First year of production

1988.

Tasting card

Colour

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

Perfume

Delicate aroma that presents hints of pickled cherry, dog-rose, iodine and spices.

Flavour

Slightly savoury, spicy, silky tannins with a warm body and spicy notes on the long finish.

Ageing

Medium long, depending on the year.

Food pairing

Grilled or lightly dressed white and red meats, rabbit, stock fish and vegetable pies.

Serving temperature

15°C.

Production method

Obtained from the maceration of the best Rossese grapes at a maximum temperature of 29°C, using autochthonous or selected yeasts. Ageing in 500 and 225 liters oak barrels.

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