



TERRE BIANCHE



Arcana Rosso

'Arcana' is an 'Arcagna' declination form, the place where this wine take birth, regarded as the best crù for the production of Dolceacqua's wines.

Arcana Rosso is a tribute to the partly French (Bordeaux) roots of the Rondelli family, a complex wine which peaks after about 5 years from its production date.

Identity card

Vineyard

Aurin.

Soil type

Flysch.

Exposure

East.

Average altitude

350 mt.

Average plants' age

Over 30 years.

Type of trimming

Spurred cordon.

First year of production

1996.

Tasting card

Colour

Intense garnet-red with hints of crimson.

Perfume

Structured wine with a dark berries, spices and balsamic aroma.

Flavour

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

Ageing

Long, depending on the year.

Food pairing

Grilled red meats, lamb or goat stews and game.

Serving temperature

18°C.

Production method

Obtained from the maceration of the best Rossese and Cabernet Sauvignon grapes at a maximum temperature of 29°C, using autochthonous yeasts. Malolactic and ageing in 225 oak barrels.

Azienda Agricola e Agriturismo

Località Arcagna snc 18035 Dolceacqua (IM)
T. +39 0184 31426

E. terrebianche@terrebianche.com www.terrebianche.com