



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
Flysch.

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. 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 yeasts. Malolactic and ageing in 225 and 550 liters oak barrels.

Azienda Agricola e Agriturismo

Località Arcagna snc 18035 Dolceacqua (IM)
T. +39 0184 31426
E. terrebianche@terrebianche.com www.terrebianche.com