



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 and Scartozzoni.

Soil type

Red clay, blue marl, flysch.

Exposure

East, South East.

Average altitude

400 mt.

Average plants' age

20 years.

Type of trimming

Spurred cordon.

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.

Azienda Agricola e Agriturismo

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