



## TERRE BIANCHE



### Terrabianca, Rossese di Dolcecqua 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 Dolcecqua area. Well known already by Romans, cultivated by the Rondelli family since 1870.

A very limited production run, only 2.500 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 50 years.

**Type of trimming**

'Alberello' and 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 yeasts.

#### Azienda Agricola e Agriturismo

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