



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

Terre Bianche, Scartozzoni and Arcaagna.

Soil type

Red clay, blue marl, flysch.

Exposure

East, South East.

Average altitude

350 mt.

Average plants' age

20 years.

Type of trimming

Spurred cordon.

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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