



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, Scartozzoni and Arcaagna

Soil type

White and red clay, sandstone

Exposure

East

Average altitude

400 mt

Average plants' age

10 years

Type of trimming

Guyot

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

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°-12°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.

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