



TERRE BIANCHE



Bricco Arcagna, Rossese di Dolceacqua DOC

Bricco Arcagna is where this wine is made: the highest part of the Arcagna numeranza (cru), the heart of the estate and the most renowned area for Dolceacqua DOC.

Production is extremely limited: about 1,300 bottles a year.

The farmhouse on the label is home to the estate's inn and agriturismo, surrounded by the oldest Rossese vineyards.

Identity card

Nomeranza (cru)

Arcagna

Soil

Flysch

Exposure

East

Average altitude

400 m

Average vine age

Over 20 years, some vines over 120 years old

Training system

Spurred cordon

First vintage

1988

Tasting notes

Colour

Ruby red, turning garnet with age.

Nose

Intense and lingering, with a broad yet composed and distinctive bouquet of cherries in spirit, pale-fleshed fruit, spice and sandalwood.

Palate

Savoury, with silky tannins, warm, with a fine bitter finish.

Ageing

Long, depending on the vintage.

Food pairing

Red meats grilled or with light sauces, Ligurian-style rabbit, goat with beans, feathered game.

Serving temperature

15 °C

Production method

Maceration of the best Rossese grapes, fully destemmed, at no more than 28 °C, with native or selected yeasts. Aged in 500- and 225-litre oak barrels.

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