TERRE BIANCHE



Terrabianca, Rossese di Dolceacqua DOC

The Terre Bianche site, or Terrabianca, is where this wine is made: one of the most famous nomeranze (crus) of Rossese di Dolceacqua. Already known in Roman times, it has been farmed by the Rondelli family since 1870.

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

Identity card

Nomeranza (cru)
Terrabianca

Soil
Stone-free white clay and blue marl, with marine fossils

Exposure
South-West to South-East

Average altitude
350 m

Average vine age
10 years

Training system
Spurred cordon

First vintage
2014

Tasting notes

Colour
Ruby red, turning garnet with age.

Nose
Delicate and lingering, with a floral and mineral bouquet focused on small red berries, iodine and spice.

Palate
Savoury, with pronounced tannins.

Ageing
Long, depending on the vintage.

Food pairing
White or red meats grilled or with light sauces, Ligurian-style rabbit, goat with beans, feathered game.

Serving temperature
Around 15 °C

Production method

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

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