TERRE BIANCHE



Riviera Ligure di Ponente Vermentino DOC

This grape variety is thought to come from Spain, from where it spread along the northern Tyrrhenian coast, where it is still widely grown today.

The label shows Italy before Nice was ceded to France. The original map belongs to the Rondelli family, who bought it last century at Portobello Market in London.

Identity card

Vineyards
Scartozzoni and others

Soil
Red clay with a medium stone content, flysch

Exposure
East

Average altitude
350 m

Average vine age
15 years

Training system
Guyot and spurred cordon

First vintage
1982

Tasting notes

Colour
Bright straw yellow.

Nose
Delicate and elegant, with fine hints of fruit and white wild flowers.

Palate
Fresh and persistent, soft and pleasantly smooth, with a delicate, seamless texture.

Ageing
Best enjoyed within three years, but in the finest vintages it can be kept much longer.

Food pairing
As an aperitif or with seafood, light starters and grilled fish.

Serving temperature
10 °C

Production method

Soft pressing of Vermentino grapes, fermentation at controlled temperature with selected yeasts, and ageing on the fine lees.

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