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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P.Iva e C.Fisc. 00954190088 Iscrizione CCIAA Imperia 92907

TERRE BIANCHE



Riviera Ligure di Ponente Pigato DOC

Pigato is a Ligurian variant of Vermentino that has adapted to our coast.

The name comes from the Genoese dialect word “pigau” and refers to the small rust-coloured spots that appear on Pigato grapes as they reach full ripeness.

Identity card

Vineyards
Terre Bianche, Scartozzoni, Arcagna and others

Soil
Stone-free blue marl, red clay with a medium stone content, flysch

Exposure
East

Average altitude
400 m

Average vine age
25 years

Training system
Guyot and spurred cordon

First vintage
1994

Tasting notes

Colour
Deep straw yellow with golden highlights.

Nose
Broad, intense and persistent, with notes of yellow peach, acacia honey and aromatic herbs.

Palate
Dry yet rounded, with great length and the pleasant, typical bitter finish.

Ageing
Can age beyond 4 years, depending on the vintage.

Food pairing
Fish starters, grilled white meats, cured hams and tagliatelle with pesto. Fish and shellfish.

Serving temperature
10–12 °C

Production method

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

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TERRE BIANCHE



Arcana Bianco, Riviera Ligure di Ponente Pigato DOC

This wine is made from Pigato grapes selected for their origin and quality.

Selection comes from careful picking, limited yields and perfect ripening of each bunch.

The grapes come from the Terrabianca vineyard, an area of white clay and blue marl that gives particularly mineral, savoury wines.

Identity card

Vineyards
Terrabianca

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

Exposure
South-East

Average altitude
350 m

Average vine age
10 years

Training system
Guyot

First vintage
1996

Tasting notes

Colour
Yellow with golden highlights.

Nose
Intense, mineral and broad, with notes of citrus and white-fleshed fruit.

Palate
Fresh, savoury and persistent, very elegant, with a slightly bitter finish.

Ageing
Long, depending on the vintage.

Food pairing
Grilled fish, shellfish in sauce.

Serving temperature
10–12 °C

Production method

Soft pressing of Pigato grapes, fermentation at controlled temperature with selected or native yeasts, and long ageing on the fine lees.

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TERRE BIANCHE



Rossese di Dolceacqua DOC

Rossese di Dolceacqua was the first Ligurian wine to be awarded DOC status, in 1972.

The name may come from the wine's ruby red colour, or from the French word "rocher", referring to the rocky ground where it grows.

Rossese vines are grown on terraces between 350 and 450 metres above sea level.

Identity card

Nomeranze (crus)
Terrabianca, Tramontina, Aurin, Brunetti and Arcagna

Soil
White clay and blue marl, flysch, conglomerates with limestone cement

Exposure
East, South-East

Average altitude
350 m

Average vine age
Over 30 years, some vines over 100 years old

Training system
Bush vine (alberello) and spurred cordon

First vintage
1982

Tasting notes

Colour
Ruby red, turning garnet at the rim with age.

Nose
Intense and lingering, with a broad yet composed and distinctive bouquet of small red berries, cherry, dog rose and spice.

Palate
Savoury, fresh and elegant, warm, with a fine bitter finish.

Ageing
Medium, depending on the vintage.

Food pairing
Raw or dressed oily fish, white meats grilled or with light sauces, Ligurian-style rabbit, Ligurian stockfish, vegetable pies.

Serving temperature
Ideally 15 °C, or even cooler

Production method

Maceration of the best Rossese grapes at no more than 29 °C, with native or selected yeasts.

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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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TERRE BIANCHE



Bricco Arcagna, Rossese di Dolceacqua DOC

Bricco Arcagna is where this wine is made: the highest part of the Arcagna nomeranza (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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