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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