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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