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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