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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