



## TERRE BIANCHE



### R.L.P. Vermentino Doc

The provenance of this vine seems to be Spain, from where it spread across the northern coast of the Tyrrhenian Sea, which has become an ideal home for it.

The label shows Italy before Nice was given to France. The original map was acquired by the Rondelli family in the last century in London's Portobello Market.

#### Identity card

**Vineyard**

Terre Bianche and Scartozzoni

**Soil type**

Red clay and white/blue clay

**Exposure**

East

**Average altitude**

350 mt

**Average plants' age**

10 years

**Type of trimming**

Guyot

**First year of production**

1982

#### Tasting card

**Colour**

Luminous yellow.

**Perfume**

Soft and elegant aroma with scents of aromatic herbs and white flowers.

**Flavour**

Fresh, soft and persistent, with a slightly pungent hint.

**Ageing**

Best to be consumed within 3 years, although in the best years it can be preserved for longer periods.

**Food pairing**

Ideal as an aperitif or with seafood and grilled fish.

**Serving temperature**

10°.

#### Production method

Obtained from the soft pressing of vermentino grapes. Produced at controlled temperature using selected yeasts, permanence on thin dregs.

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