

# LE QUATTRO TERRE

Piemonte Bianco Doc



TENUTA  
LA MERIDIANA  
ORIGINAL BARBERA SINCE 1890



**Soil type:** marly-clay  
**Altitude:** 220 m  
**Vines per hectare:** 4500  
**Yield per hectare:** 10 t  
**Harvest:** manual  
**Training system:** guyot  
**Exposure:** East



**Vinification:** Hand-harvested grapes in 18 kg crates are gently pressed. The resulting must is clarified by flotation and fermented at a controlled temperature of 12–16 °C. Bottling takes place in March following the harvest.



**Alcohol:** 12.5% vol



**Tasting notes:** A still white wine with a pale yellow colour and greenish reflections. On the nose, it shows intense fruity aromas of green apple and banana, accompanied by white floral notes. On the palate, it is light and highly drinkable, expressing fruity and floral characteristics enhanced by a refreshing acidity.



**Typical pairings:** Suitable for aperitifs, oily fish, shellfish.



**Top pairings:** Spaghetti alle vongole (clams).

**Unusual pairings:** Dolmadakia (vine leaves stuffed with rice and dill).

**Serving T°:** 8-9°C