

TAPPERO MERLO

KIN



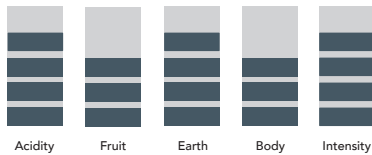
Grape Varieties
100% Erbaluce



Designation
Erbaluce di Caluso DOCG



Type
Dry, still white wine



Appearance
Pale gold

Nose

Pineapple, Golden Delicious, apple, jasmine, lime, celery salt, concrete, oyster shell, gravel, kiwi.

Taste

A medium intensity wine with flavors of lime juice, chalk and grapefruit. Interesting saline finish, with brioche and fennel frond. Some oak presence on the palate.

Pairing

Pasta carbonara, halibut with almond crust, lobster, chicken, pork, polenta.



Soil

The soils are morainic; mostly sand, with some silt and clay.

Fermentation

Indigenous yeasts start the fermentation which takes place in steel at a controlled temperature and ends in the 20 hectolitre oak barrels.

Aging

18-20 months with weekly bâttontage, then a few months in concrete tanks to settle. Aged a further two years in bottle. Minimal sulfur added only at bottling.

Alcohol

13.5%

Certifications

Certified organic vineyard with some biodynamic practices. Lowest recorded use of copper sulfate in the world.

Awards

Gold

Sakura Japan Women's Wine Awards



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