

TAPPERO MERLO

CUVÉE DES PALADINS



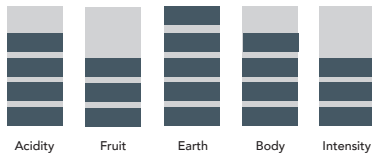
Grape Varieties
100% Erbaluce



Designation
Erbaluce di Caluso DOCG



Type
Traditional Method
Sparkling White Wine



Appearance
Medium lemon with very fine perlage. 4.5 atmospheres of pressure.

Nose

Chalk, yellow apple, sour batârd, white pepper, pizza crust, almond, flint, yellow peach, sage.

Taste

Mineral, grapefruit, lemon zest, honey, hazelnut and vanilla. Exceptionally smooth and velvety bubbles. Medium-bodied with a soft texture.

Pairing

Cold cuts, cheese, risotto with vegetables, soups, fried fish, vegetable tempura.



Soil

80% sand, 15% silt and 5% clay

Fermentation

Indigenous yeast. Primary fermentation occurs in both steel and neutral barrels. After a few months resting, the base wine will have a pied-de-cuve added and starts the second fermentation inside the bottle.

Aging

After the second fermentation starts in the bottle, the wine is left on the lees for at least 60 months. Finally it is hand riddled and disgorged. Minimal sulfur added only at bottling.

Alcohol

13%

Certifications

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



max@bluehousewines.com • 415-310-9598 • www.bluehousewines.com