

TAPPERO MERLO

BOHÉMIEN



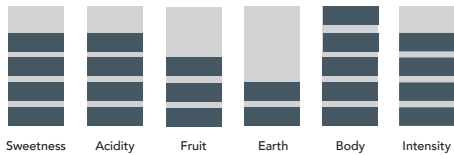
Grape Varieties
100% Erbaluce



Designation
Caluso Passito DOC



Type
Dessert white wine



Appearance
Medium amber

Nose

Ginger, maple syrup, dried mango, dried pineapple, fig cake, dates, toasted almonds, crème brûlée, cinnamon, molasses, nutmeg.

Taste

Fig, white chocolate, mandarin orange, tangerine juice, waffles with syrup.

Pairing

Squash ravioli, Pâté, cous cous with dates and orange peel, spicy cheeses, white or milk chocolate, pastries with almond, hazelnut or pistachio paste.



Soil

80% sand, 15% silt and 5% clay

Fermentation

The grapes are placed in an attic for the winter to dehydrate. Botrytis also present on many of the clusters. The grapes are softly pressed in March. Natural fermentation starts slowly in oak barrels.

Aging

The wine is aged in different sized oak barrels for three years before bottling. It then rests for a further seven years, gaining complexity in the bottle. Minimal sulfur added only at bottling.

Alcohol

14.5%

Certifications

Certified organic vineyard with some biodynamic practices.

Awards

Double Gold

Sakura Japan
Women's Wine
Awards



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