

TAPPERO MERLO

ACINI PERDUTI



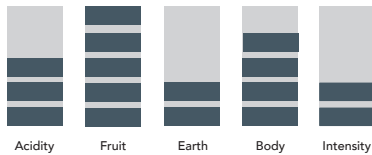
Grape Varieties
70% Malvasia Moscata
50% Erbaluce



Designation
Vino Bianco



Type
Dry, still white wine



Appearance
Medium lemon

Nose

Ripe green grapes, nectarine, pear, lychee, marshmallow, peach juice, acacia flower, apricot.

Taste

Grapes, peach, pineapple, green apple. Soft, broad with lower acid.

Pairing

Savory cakes, vegetable risotto or pasta, mushrooms, Asian dishes, fish, bottarga, goat cheese, medium aged cheeses. Salty, smoky or high fat foods.

Soil

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



Fermentation

Indigenous yeasts are used for fermentation in 500 liter tonneau.

Aging

This is a multi-vintage wine. The Erbaluce remains in tonneau barrels for a year, and is blended with fresh Malvasia Moscata. Minimal sulfur added only at bottling.

Alcohol

12%

Certifications

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

Critics Score



Awards

Double Gold
Concours d'Vin
Wine Competition



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