

TAPPERO MERLO
PALADINS
2013



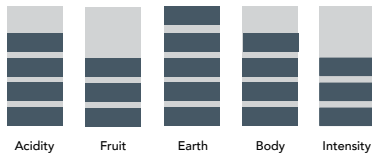
Grape Varieties
100% Erbaluce



Designation
Erbaluce di Caluso DOCG



Type
Sparkling White Wine



Appearance
Medium lemon with
very fine perlage.

Nose

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

Taste

Mineral, grapefruit, lemon zest,
honey, hazelnut, vanilla, fruit is
behind mineral, soft and full bodied,
very pillowy bubbles.

Pairing

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



Soil

80% sand, 15% silt and 5% clay

Fermentation

Primary fermentation occurs in
both steel and neutral barrels. After
a few month resting, the base
wine will have a pied-de-cuve
added and starts the second
fermentation inside the bottle,
always in a temperature controlled
environment.

Aging

After the second fermentation starts
in the bottle, the wine is left on the
lees for an 75 months. Finally it is
hand riddled and disgorged. Minimal
sulfur added only at bottling.

Alcohol

12.5%

Certifications

Certified organic vineyard with
some biodynamic practices.

Critics Score

92 Points



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