

TAPPERO MERLO

# KIN 2016



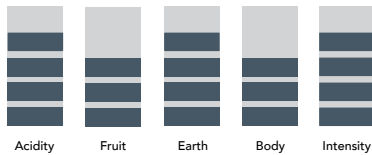
**Grape Varieties**  
100% Erbaluce



**Designation**  
Erbaluce di Caluso DOCG



**Type**  
Dry, still white wine



**Appearance**  
Pale gold

### Nose

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

### Taste

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

### Pairing

Pasta carbonara, halibut with almond crust, lobster, chicken, pork, and 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 bâttage, 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.

### Awards

**Gold**  
Sakura Japan  
Women's Wine  
Awards 2020



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