

TAPPERO MERLO

ACINI PERDUTI

2019



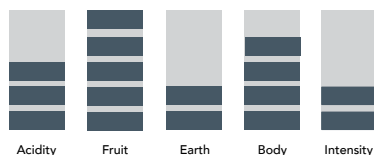
Grape Varieties
50% Malvasia Moscata
50% Erbaluce



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

The wine remains in tonneau barrels for a year with weekly battonage. After which it is clarified and bottled. Acini Perduti remains in the bottle for 6 months before release. Minimal sulfur added only at bottling.

Alcohol

12%

Certifications

Certified organic vineyard with some biodynamic practices.



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