

TAPPERO MERLO DOMENICO

Vignaiolo in Canavese

PIEMONTE

ERBALUCE DI CALUSO D.O.C.G.

KIN 2011

VINEYARD

Grape: *100% Erbaluce*

Year of Plant: *2004*

Altitude: *295 m*

Soil Type: *Morainic, very sandy*

Planting density: *4500 plants/ha*

Type of pruning: *Guyot*

Yield per hectare : *50 hl*

Planting method: *Organic*

Harvest period: *Last ten days of September*

Harvest method: *Manual*

CELLAR

First fermentation in steel on native yeasts with controlled temperature.

KIN matures 6 months on the wine lees in stainless steel with weekly battonage, it then ages in bottle for over 3 years.

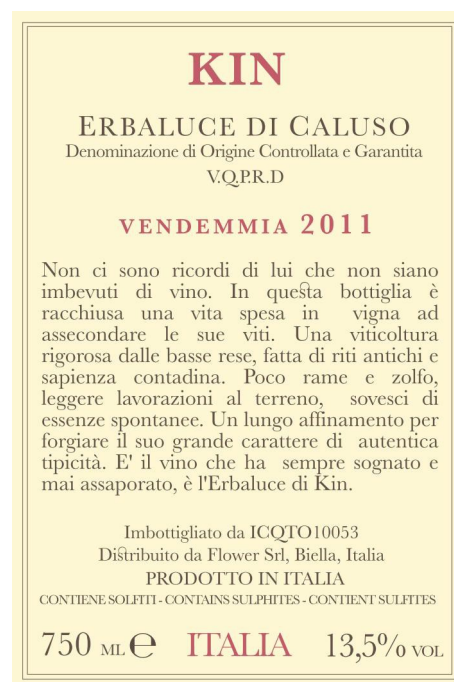
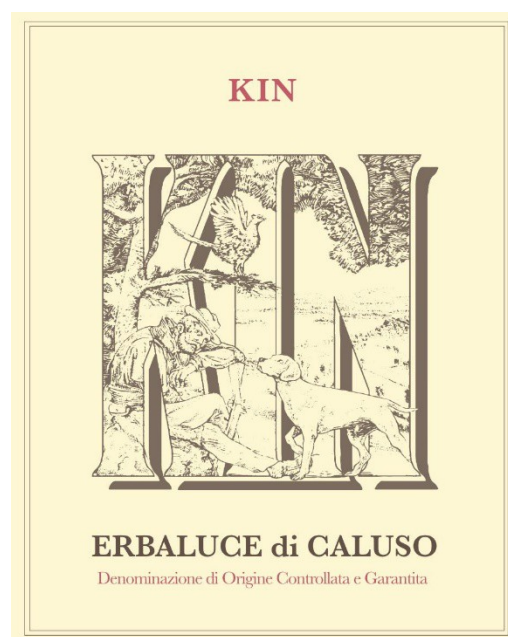
TASTING

Bright straw yellow. Intriguing mineral feelings on the nose with tonnes of thyme and rosemary from morainic hills, flowers and wild herbs. Vibrant palate with fresh citrusy feelings and a delicate saltiness melt in a soft and warm ending. KIN has a great longevity that can still evolve into a richer taste if left to rests in a fresh cellar for a longer time.

It's highly recommended to open the bottle at least 60 minutes before the consumption and serve KIN at 14/16° C in a tulip wine glass.

PAIRINGS

Excellent with fish dishes, first course with vegetables, white meat and cheese.



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