TAPPERO MERLO DOMENICO

Vinegrower in Canavese

PIEDMONT

ACINI PERDUTI

IN THE VINEYARD

Grape: *70% Malvasia Moscata e 30% Erbaluce*
Aging: *12 months in 500 l tonneau*
Year of Plant: *2014*
Altitude: *970 ft*
Soils: *Strongly acidic of morainic origin*
Composition: *Sand 80%, Silt 15%, Clay 5%*
Planting density*: 4500 plants/ha*
Vine training system: *Guyo*t
Yield per hectar: *40 hl*
Agronomic pratices: *Organic and natural*
Harvest period*: End of September*
Harvest method: *Manual*
Alcol: *12% vol.*

HISTORY

This wine draws on the remote past and is inspired by the book by G.B. Croce, a goldsmith, agronomist and oenologist. After having performed court offices, in Turin of Emanuele Filiberto di Savoia and Carlo Emanuele I, he wrote the essay in 1606.
" Of the excellence and diversity of the wines that are made in the Mountain of Turin…"
From the chapter *"The fate of the most excellent white and black grapes of the Mountain of Turin"* we have taken the ways to make this wine by recovering a grape type now disappeared from the Canavese, which was the *"Malvagia"* (described in the text: *long grapes, and thick, with long grains. It is good to eat and to make wine.*) combining it with the Erbaluce.

This wine that tells a long history is almost an archaeological discovery that brings us back to the glories of the Savoy court of the late 1500s to the 1800s emigration of the Piedmontese to California where they brought the Malvasia Moscata with them. It is like taking a sip from an intriguing past.

IN THE CELLAR

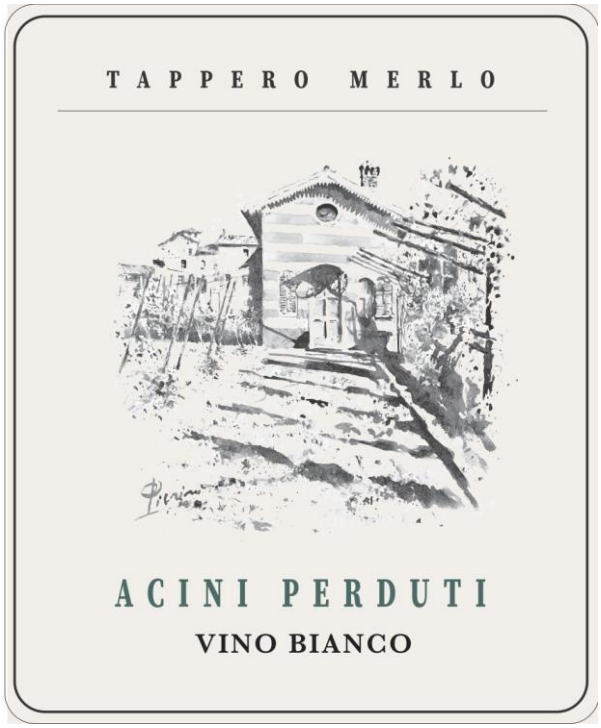
The fermentation is done with an indigenous yeast in a 500 liter tonneau. The ageing continues on the fine lees always in tonneau for about 12 months with weekly battonage. At the end of the maturation, it passes to a non-invasive clarification and filtration with the utmost respect for the integrity of the wine. Then follows a refinement in bottle 4/6 months before being put on the market.

TASING

The colour is greenish yellow with straw-yellow reflections. Intense and enveloping nose with a delicate aromatic evident notes of sage, lemon grass, spontaneous herbs followed by fruity notes of citrus, pears, apples, acacia and broom flowers with a slightly spicy and mineral finish. In the mouth there is a good freshness and sapidity, harmoniously alternated and in great balance. A wine with moderate structure and good persistence. ACINI PERDUTI should be served at a temperature of 10/12 ° C to maintain its olfactory spectrum intact and an ideal enhancement of the aromas.

PAIRINGS

It goes well with various types of appetizers, with savory cakes, with vegetable risotto and pasta, mushrooms, fish and in particular with bottarga. Dishes characterized by light spices, seafood and octopus salad, fried seafood, vegetable or mushroom tempuras. Also ideal with young or medium-aged cheese, in particular goat cheese.



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