

TAPPERO MERLO DOMENICO

Vinegrower in Canavese

PIEDMONT

CUVÉE DES PALADINS

IN THE VINEYARD

Denomination of Origin: *Erbaluce di Caluso D.O.C.G.*
Typology: *Sparkling wine with refermentation in bottle*
Aging: *60 months on the lees*
Classification: *Brut*
Grape: *Erbaluce 100%*
Harvest period: *early September*
Soils: *Strongly acidic of morainic origin*
Composition: *Sand 80%, Silt 15%, Clay 5%*
Organic matter: *Almost absent. Very poor terrains*
Altitude: *970 /1100 ft*
Alcol: *12,5% vol.*
Sugar : *6 gr/l*

THE HISTORY

The name *Cuvée des Paladins* comes from 12 loyal knights of the great King of Franks and the eventual first Emperor of Romans: Charles the Great. Towards the end of the eighteenth century, with the agrarian reform, he promoted a rapid renewal of viticulture which had fallen apart with the crisis of the Roman Empire. This great innovative process might have brought Erbaluce from the Rhone Valley to Canavese or viceversa by the Lombard troops, which is a fascinating legend that deserved to be remembered with this Cuvée des Paladins. The local history of Canavese instead, testifies that the production of sparkling wine has been a traditional local practice since ancient times. It was produced in small quantities to celebrate special occasions for families. This ancestral sparkling wine was made by adding sugar or more frequently the must from the harvest or passito. This was enough to restart the fermentation in the bottle of the ancestral sparkling wine. Sometimes this "rough wine" was also flavoured with peach leaves.

IN THE CELLAR

The *Cuvée des Paladins* is born firstly from the fermentation of the must, partly in steel and partly in exhausted barrels. The base wine is ready to become a sparkling wine after a few months of rest. In the spring following the harvest, the pied-de-cuve is prepared which will start the second fermentation in the bottle, all in a temperature-controlled environment. This is an essential procedure for the formation of a very fine perlage. The elevage-sur-lies phase lasts at least 60 months until an ideal

maturity. After a slow passage over the pupitres, the sparkling wine is ready for disgorgement which usually takes place in the spring. A few more months of resting refine the characteristics of the Cuvée des Paladins and makes it ready for optimal consumption.

TASTING

The Cuvée des Paladins is characterised by a beautiful straw yellow color and delicate golden reflections. It shows the presence of an important freshness of particular liveliness and brilliance. The perlage is very fine, elegant and persistent. The nose has ripe and complex aromas, with intense notes of aromatic herbs and chalk, accompanied by very light hints of bread crust and dried fruit. On the palate, it presents itself with elegance and freshness. It is full and enveloping with a pleasant citrus note. Long and soft with a finish played on sweeter notes of honey, vanilla and hazelnut and with a marked and complex minerals.

PAIRING

Cuvée des Paladins is particularly versatile and goes well with elaborate appetizers, with cold cuts and cheese, risotto with vegetables, seafood first courses, soups and in particular with fried fish and seafood, vegetables and herbs in tempura and particularly tasty fish such as seafood soups, *caciucco* (Tuscan fish stew), baked and pan-fried fish. An all-meal wine that can accompany the recipes of the most elaborate cuisines, both innovative and traditional.



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