

TAPPERO MERLO DOMENICO

Vinegrower in Canavese

PIEDMONT

CUVÉE DES PALADINS

Denomination: *Erbaluce di Caluso D.O.C.G.*
Type: *Traditional or Classical Method sparkling wine*
Aging: *60 months on lees*
Classification: *Brut*
Varietal: *Erbaluce di Caluso 100%*
Harvest: *2 weeks before main harvest*
Soils: *Strongly acidic of morainic origin*
Soil Composition: *Sand 80%, Silt 15%, Clay 5%*
Organic Material: *Almost absent. Very poor soils.*
Altitude: *1000 to 1150 feet above sea level*
Residual Sugar: *6 g/l*
Alcohol: *12.5% - 13% vol according to the vintage*
Acidity: *8,5g/l – Ph: 3,1*
Sulphites: *± 60 g/l*
Sparkling base: *6 months in spent barrels and tonneaux*
Duration of the Tirage: *5/6 months*
Pressure: *4,5 atm*
Filling: *with the same wine in addition to 4 gr / l of sugar*

HISTORY

The name *Cuvée des Paladins* comes from 12 loyal knights of the great King of Franks and the eventual Emperor of Romans: Charles the Great. Towards the end of the eighth century and through agrarian reform, Charles 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 vice versa by the Lombard troops. This fascinating legend is remembered with this Cuvée des Paladins.

The local history of Canavese testifies that the production of sparkling wine has been a traditional local practice since ancient times. Sparkling wines were 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.

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 then ready to become a sparkling wine after a few months of resting. In the spring following the

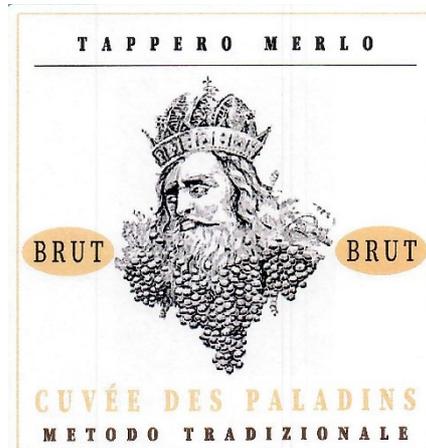
harvest, the pied-de-cuve is prepared which will start the second fermentation in the bottle, all in a temperature-controlled environment. This is an essential procedure for the formation of a very fine perlage. The elevage-sur-lies phase lasts until ideal maturity at 60 months. After ample time on the riddling rack, the sparkling wine is ready for disgorgement which usually takes place in the spring. A few additional months of resting refine the characteristics of the Cuvée des Paladins, preparing it for optimal consumption.

TASTING

The Cuvée des Paladins is characterised by a beautiful straw yellow color and delicate golden reflections. It conveys the presence of freshness, 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. The wine is full and enveloping with a pleasant citrus note. Cuvée des Paladins finishes long and soft, with sweeter notes of honey, vanilla and hazelnut, balanced against a marked note of complex minerals.

FOOD PAIRING

Cuvée des Paladins is particularly versatile and goes well with elaborate appetizers, with cold cuts and cheese, risotto with vegetables or soups. It pairs particularly well with fried fish or vegetables in tempura, *Caciucco (Tuscan fish stew)* or baked and pan-fried fish. The Cuvée des Paladins is an all-meal wine that can accompany the recipes of the most elaborate cuisines, both innovative and traditional.



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