

TAPPERO MERLO DOMENICO

Vinegrower in Canavese

PIEMONTE

ACINI PERDUTI

VINEYARD

Vines: blend of ancient native white grape varieties

Year of Planting: 2014

Altitude: 970 feet above sea level

Soils: *Strongly acidic of morainic origin*

Soil Composition: Sand 80%, Silt 15%, Clay 5%

Organic Material: *Almost absent. Very poor soils*

Vines per acre: 1800

Training System: *Guyot*

Volume per Acre: 16 hl

Date of Harvest: *End of September*

Harvesting: *100% by hand*

Alcohol: *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 an essay in 1606, entitled "*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, described in the text: "*long grapes, and thick, with long grains. It is good to eat and to make wine*" combining it with the other white grape variety typical of Caluso.

A wine that tells a long history, almost an archaeological find that takes us back to the glories of the Savoy court at the end of the 1500s and to the subsequent emigration of the Piedmontese in the 1800s to California where it followed them. A sip of an intriguing past.

CELLAR

The fermentation is carried out in a 500 liter tonneau barrel using indigenous yeast. The aging continues on the fine lees always in tonneau for about 12 months with weekly battonage. At the end of the maturation, it undergoes a non-invasive clarification and filtration with the utmost respect for the integrity of the wine.

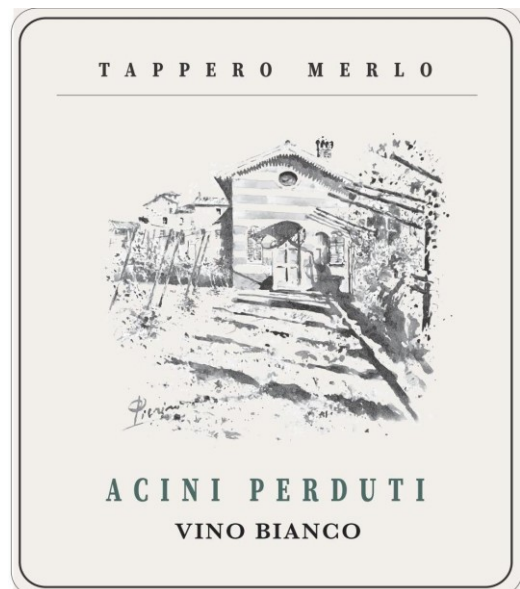
TASTING

The color is greenish yellow with straw-yellow reflections. The intense and enveloping nose possesses

delicate notes of sage, lemon grass and spontaneous herbs, followed by fruity notes of citrus, pears, apples, acacia and white 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 50/54 ° F. This temperature range is ideal for showing and enhancing the aromas.

FOOD PAIRING

ACINI PERDUTI pairs well with various types of appetizers, with savory cakes, with vegetable risotto and pasta, mushrooms, fish and in particular with bottarga. The wine is also ideal with seafood or octopus salad, fried seafood, or vegetable or mushroom tempuras. It can be paired with almost all dishes characterized by light spices. Also ideal with young or medium-aged cheese, in particular goat cheese.

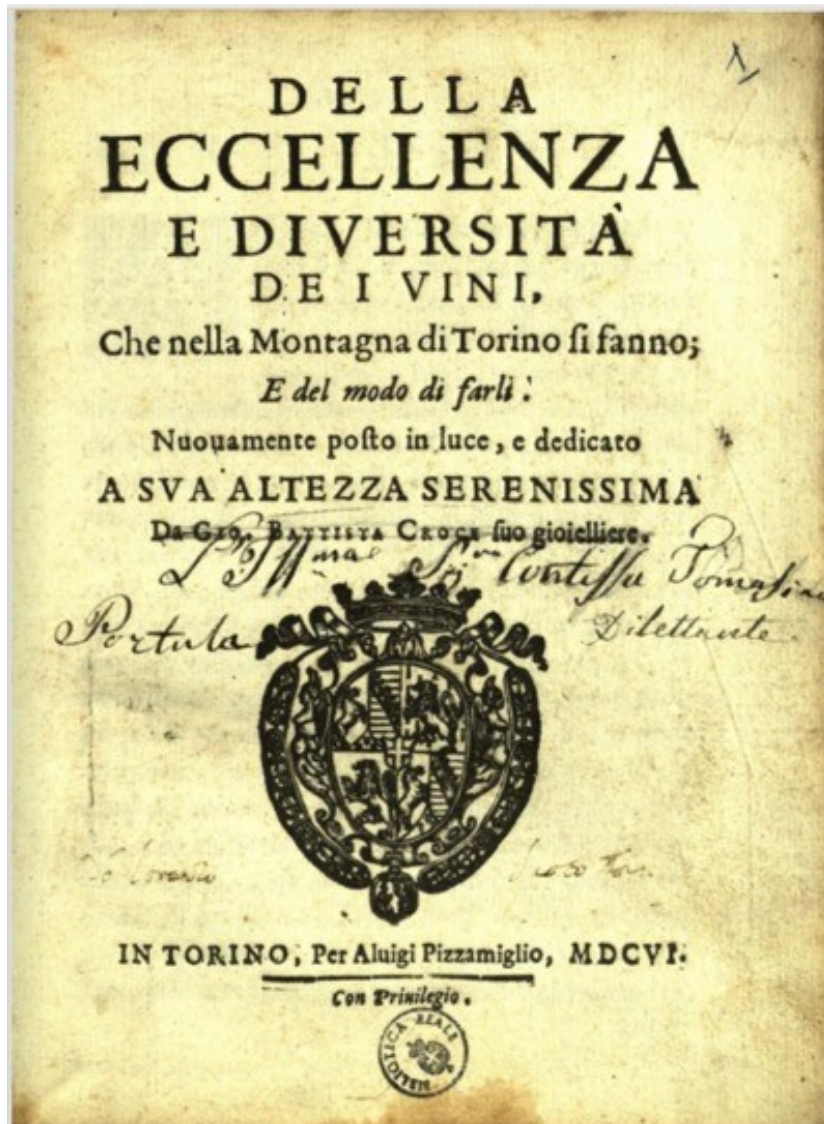


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CROCE, Giovanni Battista. - Milanese goldsmith and jeweler, active in the second half of the century. XVI for Emanuele Filiberto di Savoia (he appears in Manno "jeweler of S.A.R. on May 7, 1575") and then for Carlo Emanuele I, he also ventured into other fields, such as architecture, agriculture, enology. He published in Turin in 1606 and 1607: "**Of the excellence and diversity of the wines that are made in the mountains of Turin ...**". This is not a bucolic episode, to be related to a Virgil or an Orazio, albeit in seventeenth-century clothes: they are real treatises for the use of the competent, so exploited and used on the spot as to make the originals almost unavailable, and so full of interest for connoisseurs to soon be considered basic texts. The date of death is ascribed, doubtfully in the absence of any document or even vague information, to 1616. In fact, it appears that he made his will on May 30, 1616. On February 20, 1614 he had obtained the privilege of wearing a coat of arms, the red cross of Calvary, bifurcated "with the motto *Cognitione et Prudentia* (Manno).

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