

# TAPPERO MERLO DOMENICO

*Vinegrower in Canavese*

PIEDMONT

## BOHÉMIEN

Denomination: *Caluso Passito D.O.C.G.*

Grape: *Erbaluce 100%*

Topology: *sweet wine from dried grapes*

Aging: *4 years*

Harvest period: *early September*

Harvest method: *Manual*

Soils: *Strong acid of morainic origin*

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

Organic Matter: *Very poor soils.*

Altitude: *970 / 1100 ft*

Alcol: *13,5% -14,5% by vol. according to the vintage*

### HISTORY

The origins of Caluso Passito go back to Roman times, but over the centuries this wine has become part of the tradition of the Canavese families, each of which owned a vineyard with some Erbaluce vines. From these vines, before making the harvest, the best grapes were gathered and laid to wither on the racks of the attics as fruit for the winter. In these specially ventilated places, the grapes remained until March and were then pressed: from this moment on, the long process of fermentation and ageing of the Caluso Passito began, finding its maximum expression after long years of ageing. At the end of the 19th century, among the great admirers of the Caluso Passito there was a great Canavese artist: Giuseppe Giacosa, who was nicknamed "Pin". Giacosa was the playwright and librettist of Puccini, author of the plots of *La Bohème*, *Tosca* and *Madama Butterfly*. He loved his vineyards and his wine and recommended that it was good habit to welcome guests with an excellent glass of Caluso Passito.

### IN THE CELLAR

The grapes are harvested about ten days before the regular harvest by applying a rigorous selection in the vineyard. The grapes must be small and loose to ensure an ideal drying of the grapes. In the attics the grapes naturally dehydrate until mid-March. During the humid and cool winter months, part of the grapes is attacked by *Botrytis Cinerea* which enriches the aromatic profile of the grapes, then giving the passito the classic hints of apricot, fig and date. In mid-March after are softly pressed. The must obtained, which has a high concentration of glucose, will start slowly

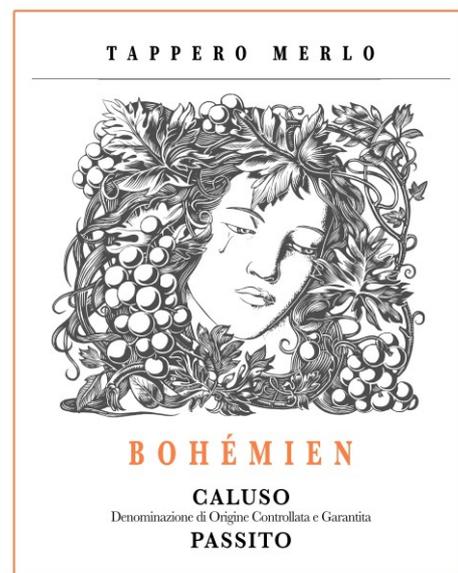
the fermentation in oak barrels. After this phase, a long ageing in oak barrels of different capacities will follow for at least 3 years. The refinement process will be completed after a long stay in the bottle for further 7 years during which the wine develops great complexity.

### TASTING

**Bohémien** has a beautiful intense and brilliant amber colour and great olfactory intensity, with a potpourri of hints of dried fruit especially dried figs, dates, apricot, raisin and delicate notes of wildflower honey and toasted almonds. You will also find pleasant sensations of candied citrus and dried white flowers and orange blossom, liquorice, saffron, sandalwood, vanilla and anise notes and a very light mineral note. It's warm and enveloping with a particular freshness and good sapidity able to balance the soft components typical of a raisin wine.

### PAIRINGS

**Bohémien** pairs well with small pastries and biscuits, especially those from the Piedmontese tradition such as torcetti, pasta d'melia, Chivasso peanuts but also those based on almond or pistachio paste. An excellent combination is with tarts especially hazelnut tart, but also with milk chocolate such as gianduiotti. Thanks to its characteristics, it can also be suitable to accompany blue or spicy cheeses and with goose liver paté.



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Giuseppe Giacosa is known for his bourgeois-type dramas, but, above all, for his work as a librettist for the operas of Giacomo Puccini, which he composed between 1893 and 1904: *La Bohème*, *Tosca* and *Madama Butterfly*. In his collaboration with **Puccini**, Giacosa is more interested in the lyric parts of the libretto. His naturalist-like intimism makes him perfect for psychological insights into characters, especially female ones. It is a very stressful life, especially with regard to deadlines and renovations, as well as demanding due to the characteristics of musical theater. His good character, however, makes him a mediator in the quarrels that break out within it (Puccini jokingly gives him the name of "Buddha" for his wisdom and for his "bulky" physique). The perfection of Puccini's works that have survived, demonstrate the full caliber of Giacosa's artist.



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