

TAPPERO MERLO DOMENICO

Vinegrower in Canavese

PIEDMONT

KIN

IN THE VINEYARD

Denomination: *Erbaluce di Caluso D.O.C.G.*
Type: *Still*
Aging: *4 years old (2/3 years in oak barrel)*
Grape : *Erbaluce di Caluso 100%*
Planting density: *4500 vines/ha*
Vine training system: *Guyot*
Yield per hectare: *5 hl*
Agronomic practices *Organic and natural*
Harvest: *End of September*
Harvest Method: *Manual*
Soils: *Strongly acidic of morainic origin*
Composition: *Sand 80%, Silt 15%, Clay 5%*
Organic matter: *Almost absent. Very poor soils*
Altitude: *970 / 1100 ft*
Alcol: *13% - 13.5% by vol. according to the vintage*
Residual sugar: *approximately 0,80 g/l*
Acidity: *5,06 g/l*

HISTORY

This wine holds the story of a territory, of its people, of its tradition, of its historic vine and an old vine grower who loved to hunt: KIN.

KIN was my grandfather, a simple man with big values. His life followed the rhythm of the nature and the vineyard because nothing was more important than his wine. He was an artist. The vineyard was his canvas, the Erbaluce was his paintbrush. The sun, the rain, the land were his colours. Every year he presented a new artwork: his latest wine. I inherited from him the passion for vine growing, the sensitivity to the attention to details, the patience to observe. I tried to interpret the best I could his philosophy made of simple symbolic gestures, the antique wisdom and the deep respect for nature.

IN THE CELLAR

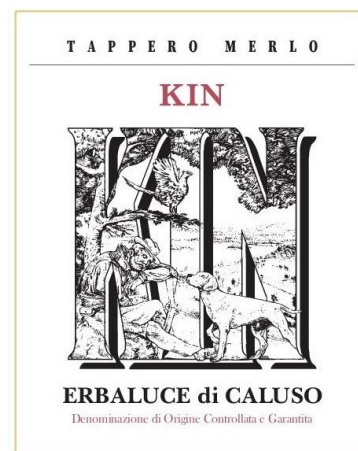
The first fermentation is started in steel on indigenous yeasts at controlled temperature and ends in 20 hl oak barrels where KIN ages for 18/36 months. Refinement takes place on the lees with weekly battonage. It then stays in a concrete tank for a few months to help its decantation. Clarification and Filtration with the utmost respect for the integrity of the wine. Then the wine "sleeps" in the bottle for another 1 or 2 years.

TASTING

The colour is an intense straw yellow, with great liveliness and consistency. On the nose you will find an enveloping and elegant note of sage that blends with intriguing balsamic and spicy hints that make the olfactory profile even more complex with a clear mineral origin, alternating citrus, floral and wild herbs. In the mouth freshness and sapidity alternate harmoniously until melting into a soft and warm finish with citrus references. Long persistence and great balance for a wine of great longevity that will still be able to evolve, making its alpine soul emerge more and more with a clear mineral imprint if you have the patience to let it rest in a cool cellar. KIN should be served at a temperature of 14/16 ° C taking care to open the bottle at least an hour before consumption or to oxygenate it in a decanter with a sphere to better appreciate its characteristics.

PAIRINGS

KIN pairs well with rich appetizers and in particular with elaborate first and second courses. Among the first courses some of the best pairings are risotto and pasta with fish and seafood, crepes and agnolotti. An unusual and excellent pairing is with the Fassona steak but KIN is also ideal with fried fish and the traditional Piedmontese fritto misto. Other suggested pairings are with second courses like stewed or baked fish, KIN excels in the pairings with white meat (chicken, turkey, duck, guinea fowl etc.), with Ligurian rabbit and stews in vegetable broth. At 18/20° this wine combines well with dry pastries and light desserts



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