Tarasco: vino ottenuto da uve appassite

Tarasco is obtained from drying our grapes from vine rows located at the top of our hill. It was produced for the first time in 1982. The name comes from Tarassaco whose yellow flower reminds us of the colour.

The wine

Tarasco vinification is peculiar since the microclimate allows the formation of Botritis Cinerea, also called “noble mould”, on the ripe grapes. This mould covers the raisins and dehydrates them, thus enhancing the sugar concentration. The grapes are picked at the end of October and are put in wooden crates in order to continue the drying until December. When 80% of the water has dried out, the grapes are finally pressed. Tarasco then rests for at least 48 months in used oak barrels. Due to natural evaporation, the wine level within the barriques diminishes year after year. Nevertheless they are never refilled in order to allow natural oxygenation that will grant the wine a unique array of complex flavours and perfumes.

Colour: shiny gold.
Bouquet: this wine has a very rich and complex bouquet that includes aromas of citrus fruits, caramel, peach jam, figs, apricots, coffee, liquorice, tobacco, and wall nuts.
Flavour: in the mouth it is rich, intense, rounded, structured and persistent. Although mellow and sweet with acacia and fig jam aromas, its aftertaste is well balanced and not excessively sweet thanks to a good acidity, a rare quality for this type of wine.

The vineyard

For drying, the grapes need a windy and dry microclimate. For this reason, to produce Tarasco, we use the grapes of 5 rows set at the top of the hill, on the side that has a greater wind exposure.

Vineyard dimension: 5 rows on top of the hill
Production per hectare: 2,000 kg
Type of cultivation: against espalier, “a Guyot” pruning
Average altitude: 310 m above sea level
Exposure: south-west
Soil: sand and ferrous clay, rich in magnesium
Planted in: 1975

The gastronomy

It wonderfully matches fermented cheeses like natural Gorgonzola cheese, Roquefort, and Stilton. It is also excellent with ripe Robiola di Roccaverano. It should be tasted with pâté de foie gras. With desserts: hazelnut cake and hazelnut ice cream, dark chocolate, and peaches of Canale.

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