



Il Sorpasso

Tachiss

Appellation: Vino da Tavola

Type: Red, dry

Blend: 50/60% Picotendro (Nebbiolo), with the rest of the blend from Ner d'Ala, Neretto, and Erbaluce (varies from vintage to vintage).

From pergola- and espalier-trained vines in the terraced vineyards with the best exposure. The harvested grapes are warmed under the sun to guarantee rapid fermentation.

Tasting Notes

Color: Deep rose with red-orange highlights.

Bouquet: Pretty aromatics with rose petal, red fruit, and hints of anise.

Palate: Fresh, lively, and supple in the mouth, with cherry and berry overlaying floral and herbaceous notes. There is a lovely 'Nebbiolo' bite on the finish.

Alcohol: 13.5%

Residual sugar: < 1g/l

Total acidity: 6.56 g/l.

pH: 3.43.

Serving Temperature: 15/16° C (59/61° F).

Pairing

Chicken dishes, Ahi Tuna, Prime Rib, and light stews. Perfect for California and Mediterranean (especially *Canavesana* and *Piemontese*) warm-weather dinners and, in cooler weather, an excellent aperitif.

Vineyard Notes

Vineyard location: Carema and Settimo Vittone

Elevation: 350 mt to 700 mt a.s.l.

Training: Pergola and espalier.

Vine age: From 2 to 70 years.

Process: 100% by hand

Winemaking Notes

Harvest: Late October.

Fermentation: One week, 20% whole-cluster, without temperature control, with 40/50 days maceration.

Ageing: 6 months in stainless steel, 6 months in used cask (barrique 30% and tonneaux 70%).

Bottling: Unfined, unfiltered.

Closure: Technical cap.

Total sulfur: 50mg/L.



Il Sorpasso is a small winery in Carema, a tiny appellation at the Northwestern edge of the Piemonte, which borders the Valle D'Aosta. Vittorio Garda and Martina Ghirardo started the winery in 2012 when they rented their first vineyard in Carema. After two years of hard work they were ready to start making wine. The cultivable areas within Carema are very small, and literally carved from the mountains, at between 300 and 700 meters altitude. The little vineyards are spaced in small terraces up the mountainside, just tending the vines is an adventure, and all the work must be done by hand.

Vittorio and Martina farm organically and focus on native grapes of the region – Picotendro (a local variety of Nebbiolo), Neretto and Ner d'Ala. They have increased their holdings through hard work and perseverance and now have 1 hectare of vines (there are only 13 hectare in all of the Carema DOC).