

# Ettore Germano

## LANGHE DOC

### NASCETTA



**VARIETY:** Nascetta

**ALTITUDE:** about 500/560 m.a.s.l.

**EXPOSURE:** South East

**AVERAGE AGE OF VINEYARDS:** 15 years

**SOIL STRUCTURE:** Lime, limestone, stones

**HARVEST PERIOD:** End of September

#### VINIFICATION

The harvest is done by hand placing the grapes into small plastic baskets, and transporting them to the winery. Where the grapes will be de-stemmed and lightly crushed. The alcoholic fermentation takes place into steel tanks with a maceration on the skins for 10 days. Then follow an aging into clay amphore for 6 months. In the spring the wine will then be blended and bottled to be ready for the market there shortly after.

#### TASTING NOTES

**Color:** Deep lemon color with golden hues. **Nose:** A delicate bouquet of lemon, white flowers sage and thyme. **Palate:** Medium to full mouth feel with a good acidity, wonderful minerality and a pleasant finish. **Pairings:** Shellfish, raw and cooked fish dishes, and dishes with a delicate umami flavors