

# Ettore Germano

## LANGHE DOC BIANCO

### “BINEL”



**VARIETY:** Chardonnay – Riesling Renano

**ALTITUDE:** about 450/500 m.a.s.l.

**EXPOSURE:** South East

**AVERAGE AGE OF VINEYARDS** over 20 years

**SOIL STRUCTURE:** Lime, with average of limestone, stones

**HARVEST PERIOD:** End of September

#### VINIFICATION

The grapes hang until they are at a very ripe point when they are ready to be harvested. The harvest is done by hand on a very steep slope, and placed into small plastic baskets to then be brought to the winery for the crush. The grapes are immediately placed into a pneumatic press, where they will undergo a soft pressing to remove the juice from the grapes. After the alcoholic fermentation a part remains for 6 months into medium-sized barrels, while the remaining part remains into steel tanks. The blending and bottling will take place in the summer and will age then in bottle for another 6 months before it will be released to the market.

#### TASTING NOTES

Color: medium intense straw yellow color  
Nose: fresh fruits and flowers with undertones of herbs from the Riesling are accompanied by the sent of vanilla and nuances of bread crust.  
Palate: full bodied and pleasant, with a good structure and acidity due to the Rhenish clone. The finish is quite remarkable with a soft aromatic notes. Pairings: Fish and crustacean dishes, either baked or grilled. Also great with fresh and aged cheese.