

# Ettore Germano

## BAROLO DOCG

## VIGNARIONDA



**VARIETY:** Nebbiolo

**ALTITUDE:** about 330 m.a.s.l.

**EXPOSURE:** South

**AVERAGE AGE OF VINEYARDS:** 10 years

**SOIL STRUCTURE:** Calcareous Marl

**HARVEST PERIOD:** Middle of October

### VINIFICATION

The grapes are harvested by hand and placed into small plastic baskets and brought to the winery. For this wine, the grapes are crushed but not destemmed and placed in vertical stainless-steel tanks to undergo alcoholic fermentation. Fermentation takes place with a maceration on the skins for around 30/40 days, during which several daily pumpers take place. After racking and malo-lactic conversion the wine is moved into botti (big barrels) of 2,000 liters where the wine will undergo a maturation process for 18 to 24 months. After this period, the wine is bottled and laid to rest over 20 months before it is ready to be placed on the market.

### TASTING NOTES

Barolo Vignarionda represents the stereotype of Barolo of Serralunga, full, rich, dense but thanks to the slight percentage of sand in the soil, the aromas and finesse are practically unique. The pairings are the classics of Nebbiolo-based wines, such as delicately cooked meat dishes, filled pasta and cheeses