

# Ettore Germano

## BARBERA D'ALBA DOC SUPERIORE "DELLA MADRE"



**VARIETY:** Barbera

**ALTITUDE:** about 330/370 m.a.s.l.

**EXPOSURE:** East

**AVERAGE AGE OF VINEYARDS:** 20 years

**SOIL STRUCTURE:** Clay, limestone

**HARVEST PERIOD:** Beginning of October

### VINIFICATION

The grapes are hand harvested and transported in small baskets to the winery. Once the grapes arrive they are then de-stemmed and lightly crushed to undergo alcoholic fermentation in vertical steel tanks. The fermentation and maceration will take place for about 10 days with several pump overs happening daily. After racking and malo-lactic fermentation, the wine is then placed into medium-sized oak barrels for about one year. After this aging the wines will then be ready to be bottled and will rest in bottle for another 6 months before being available to the market.

### TASTING NOTES

**Color:** Intense ruby red color with garnet reflections. **Nose:** Bright ripe fruits with hints of forest floor and on the finish subtle notes of vanilla. **Palate:** Full bodied mouthfeel with a great structure and good acidity. In the finish notes of dark fruits and olfactory fragrances. **Pairings:** Excellent with cured meats, pasta dishes, and meat dishes. Also pairs well with medium-aged cheese.