

Ettore Germano

ALTA LANGA DOCG RISERVA BLANC DE BLANC PAS DOSE'



VARIETY: Chardonnay

ALTITUDE: about 500/580 m.a.s.l.

EXPOSURE: Southeast – Southwest

AVERAGE AGE OF VINEYARDS: 15 years

SOIL STRUCTURE: Medium mixture, sand and stones

HARVEST PERIOD: Beginning of September

VINIFICATION

The grapes are hand-harvested and placed into small plastic baskets and are brought to the winery where they are immediately pressed in whole clusters, tacking free-run juice. The alcoholic fermentation will be kept at a low temperature. A part of the must ferments in steel tanks, the other part in 500 liters tonneaux. Once the tirage has been completed, the wine will remain on the lees for a minimum of 65 months for refinement. At the end of this period, the wine will be disgorged without any liqueur to enhance the soil minerality and the expression of the grape variety.

TASTING NOTES

A fine and persistent perlage spreads into a straw yellow color. The aromas are expressed in an embrace of toasted bread crust and flowers typical of the high hills of the Langhe enveloped in the nuances of long maturation on the lees. The wine develops fresh salty and mineral notes. A great freshness is supported by the creaminess of effervescence and the body given by the stay on yeasts. The remarkable persistence makes it a fantastic companion to various dishes.

CURIOSITY

The enthusiasm to produce sparkling wines linked to our territory has always encouraged us to try new expressions of this kind of variety. Finally, our first harvest of Blanc de Blanc (2015) is ready. We choose to not add any liqueur to best express the combination of soil-grape variety

PAIRINGS

Carpaccio fish, shellfish and eggs with truffles