

Ettore Germano

BAROLO DOCG

CERRETTA



VARIETY: Nebbiolo

ALTITUDE: about 350/400 m.a.s.l.

EXPOSURE: South – South East

AVERAGE AGE OF VINEYARDS: 50 years

SOIL STRUCTURE: Clay and calcareous limestone

HARVEST PERIOD: Middle 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 maceration will take place for about 40-45 days with several pump overs happening daily, and also the occasional délastage, to encourage extraction of color and tannins. After racking and malo-lactic fermentation, the wine is then placed into Medium-sized oak barrels. Each barrel having a different age and a different passage, the wine will then age there for 18 to 24 months, depending on the vintage. After this aging the wines will then be ready to be bottled and will rest in bottle for another 12 months before being available to the market.

TASTIN NOTES

Color: intense garnet red with light orange reflections. Nose: ripe red fruit and vanilla. After the first couple of years in bottle evolves into hints of leather, tobacco and some small dark fruits. Palate: Full bodied with great structure and elegant tannings, thanks to the time spent in barrel. Pairings: Aged cheeses, savory dishes, and game. Great even after a meal to spend time thinking about the nuances and aromas in the wine.