

Ettore Germano

BAROLO DOCG DEL COMUNE DI SERRALUNGA D'ALBA



VARIETY: Nebbiolo

ALTITUDE: about 330/400 m.a.s.l.

EXPOSURE: South East – South West

AVERAGE AGE OF VINEYARDS: 15 years

SOIL STRUCTURE: Clay, limestone, light sandy sediments

HARVEST PERIOD: Middle of October

VINIFICATION

The grapes that are produced for this wine are situated in Serralunga. The alcoholic fermentation happens in vertical stainless steel tanks with a maceration on the skins for about 20-30 days. After racking and malo-lactic fermentation, the wine is then placed into different sized barrels for a period of 18 to 24 months. 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: Bright garnet red color **Nose:** Strawberry, cherry, pomegranate and rose petals **Palate:** Red fruits which pack a punch of energy and power that persists to the finish of elegant tannins **Pairings:** With the idea of a Barolo more ready to drink this wine can be enjoyed with egg based pastas, a roasted chicken or even duck.