

Ettore Germano

LANGHE DOC RIESLING

“HERZU”



VARIETY: Riesling Renano

ALTITUDE: about 500/570 m.a.s.l.

EXPOSURE: South East – South West

AVERAGE AGE OF VINEYARDS: 15 years

SOIL STRUCTURE: Lime, calcareous with lots of stones

HARVEST PERIOD: Beginning of October

VINIFICATION

The grapes are harvested by hand and placed into small plastic baskets, where they will then be brought to the winery. They will undergo a light crushing followed by a soft pressing. The alcoholic fermentation will take place in vertical stainless steel tanks at a temperature of 16°C. Fermenting with a low temperature helps to maintain a small amount of residual sugar which helps give the true expression of Riesling. Then after the temperature will be lowered further to prevent the wine from undergoing any malo-lactic fermentation. The wine will be ready for bottling at the end of the spring.

TASTING NOTES

Color: medium intensity of straw yellow with green reflections
Nose: tropical fruits with nuances go towards that of savory herbs, minerality. Palate: full bodied with good fruit, and good structure playing with the acidity and sweetness from the residual sugar, which gives a long finish very fresh and persistent. Pairings: great with raw seafood dishes, seafood appetizers in general, cooked fish dishes and soups.