

Ettore Germano

BAROLO DOCG LAZZARITO RISERVA



VARIETY: Nebbiolo

ALTITUDE: about 320/360 m.a.s.l.

EXPOSURE: South – South West

AVERAGE AGE OF VINEYARDS: 90 years

SOIL STRUCTURE : Limestone, marl, percentage of sand and iron

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 50 -60 days with several pumpovers happening daily, to aid in the extraction of color and tannin. After racking and malo-lactic fermentation, the wine is then placed into botti grande (large casks) of 2,000 liter for a period of 24 to 36 months. After this aging the wines will then be ready to be bottled. Coming from a very old vineyard, that is still in excellent health and vigor, we are able to obtain a very elegant wine that has immense amounts of power which unites the structure of this highly dedicated area with the extreme fitness of the Nebbiolo grape.

TASTING NOTES

Color: intense garnet red with light orange reflections
Nose: Small red berries with hints of sweet spice and licorice
Palate: Smooth and velvety with great elegance, on the finish a sweetness to the tannins that lingers
Pairings: Excellent with meats (steak) and aged cheeses, as well as being very appealing for conversations after the meal has finished.