

Ettore Germano

BAROLO DOCG

PRAPO'



VARIETY: Nebbiolo

ALTITUDE: about 330/370 m.a.s.l.

EXPOSURE: South East

AVERAGE AGE OF VINEYARDS: 45 years

SOIL STRUCTURE: Clay, limestone with layers of sand

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, to encourage extraction of color and tannins. After racking and malo-lactic fermentation, the wine is then placed into botti grandi (large casks) of 2,000 - 2,500 liters, where it will then mature for 18 to 24 months. 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.

TASTING NOTES

Color: Garnet red with light orange reflections **Nose:** Intense fragrance of dried fruits, with notes of vanilla and underlying sweet red fruits, thanks to the sand that is present in the soil. **Palate:** A great balance of strength and elegance, a pleasant tannin that cleans the palate leaving a good finish of olfactory sensations. **Pairings:** The most interesting of combinations are to be found in particular with first and second courses of the Piedmontese traditional foods. Also great with aged cheeses and dried fruits to sip only in good company