

Ettore Germano

BAROLO

denominazione di origine controllata e garantita

LAZZARITO RISERVA



TYOPOLOGY

Barolo Riserva D.O.C.G.

GEOGRAPHIC MENTION / GROWTH

Lazzarito

SURFACE

About 0,8 Hectare

YEAR OF PLANTING

1931

VARIETY

100% Nebbiolo

ALTITUDE

320-360 MASL

VINES PER HECTAR

6.000

EXPOSURE

South - South/West

HARVEST PERIOD

October

CLOSURE

Natural cork

SOIL STRUCTURE

Limestone and marl with a small percentage of sand

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 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.

PAIRINGS



eggs with
truffle



tagliatelle
with sauce



sliced
meat

VITICOLTORI IN SERRALUNGA D'ALBA DAL 1856

Azienda Agricola Germano Ettore di Germano Sergio

Località Cerretta 1, 14054 Serralunga d'Alba (CN), Italia - +39 0173 613528 - info@ettoregermano.com

www.ettoregermano.com