

Ettore Germano

BINEL LANGHE

denominazione di origine controllata

BIANCO



TYOPOLOGY

Langhe D.O.C.

CLOSURE

Stelvin Lux +

YEAR OF PLANTING

1995 - 1998 - 2010

HARVEST PERIOD

End of September

ALTITUDE

450-550 m.s.l.m.

SOIL STRUCTURE

Lime with an average of limestone and Langa stones

VINIFICATION

The grapes hang until they are at a very ripe point when they are ready to be harvested. The harvest is done by hand on a very steep slope, and placed into small plastic baskets to then be brought to the winery for the crush.

The grapes are immediately placed into a pneumatic press, where they will undergo a soft pressing to remove the juice from the grapes. After the alcoholic fermentation a part remains for 6 months into medium-sized barrels, while the remaining part remains into steel tanks.

The blending and bottling will take place in the summer and will age then in bottle for another 6 months before it will be released to the market.

TASTING NOTES

Color: medium intense straw yellow color

Nose: fresh fruits and flowers with undertones of herbs from the Riesling are accompanied by the sent of vanilla and nuances of bread crust.

Palate: full bodied and pleasant, with a good structure and acidity due to the Rhenish clone. The finish is quite remarkable with a soft aromatic notes.

Pairings: Fish and crustacean dishes, either baked or grilled. Also great with fresh and aged cheese.

PAIRINGS



first course



shellfish



slightly aged
cheeses

VITICOLTORI IN SERRALUNGA D'ALBA DAL 1856

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