

Ettore Germano

HÉRZU LANGHE

denominazione di origine controllata

RIESLING



TYOPOLOGY

Langhe D.O.C. Riesling

YEAR OF PLANTING

1995 - 1998 - 2004 - 2010 - 2013

VARIETY

Riesling Renano

ALTITUDE

500-550 m.s.l.m.

EXPOSURE

South - East

HARVEST PERIOD

Beginning of October

SOIL STRUCTURE

Lime, calcareous with lots of Langa stones

CLOSURE

Stelvin Lux + with a small amount of oxygen passage

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.

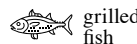
Palate: full bodied with good fruit, and good structure playing with the acidity and sweetness from the residual sugar, which gives a long finish very fresh and persistent.

Pairings: great with raw seafood dishes, seafood appetizers in general, cooked fish dishes and soups.

PAIRINGS



sushi



grilled
fish



fresh
cheeses

VITICOLTORI IN SERRALUNGA D'ALBA DAL 1856

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