

Ettore Germano

VR 2014 LANGHE

denominazione di origine controllata

NEBBIOLO



TPOLOGY

Langhe D.O.C. Nebbiolo

SURFACE

0.42 hectare

YEAR OF PLANTING

2012

VARIETY

100% Nebbiolo

ALTITUDE

350 m.s.l.m.

EXPOSURE

South

HARVEST PERIOD

October

AVERAGE ANNUAL PRODUCTION

2.050 bottles of 0.75 l

CLOSURE

Natural cork

SOIL STRUCTURE

Calcareous marl with sandy sediments

VINIFICATION

The grapes are harvest by hand and placed into small plastic baskets and brought to the winery. For this wine the grapes are crushed but not destemmed and placed in vertical stainless steel tanks to undergo alcoholic fermentation. Fermentation takes place with a maceration on the skins for around 30 days, during which several daily pumpers takes place.

After racking and malo-lactic fermentation the wine is moved into botti grande (large casks) of 2,000 liters where the wine will then undergo a maturation process for 18 to 24 months.

After this period the wine is bottled and laid to rest for another 12 months before it is ready to be placed on the market.

TASTING NOTES

The idea for this wine was to keep with our philosophy and since this is a new vineyard to our family and has been recently planted, we decided to not make immediately Barolo with these grapes. Instead we are creating a Langhe Nebbiolo made with the same techniques as that of a Barolo.

Knowing the importance of this vineyard, we decided to honor it with a dedicated selection.

PAIRINGS



cured
meat



roasted



cheeses

VITICOLTORI IN SERRALUNGA D'ALBA DAL 1856

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