
ETTORE GERMANO ALTA LANGA



Region: Piedmont, Italy

Appellation: Alta Langa DOCG

Grapes: 75% Pinot Noir, 25% Chardonnay

Farming: Certified organic

Age of vines: Planted between 2000 and 2012

Altitude, Aspect, & Soil Type: 550 M, E Facing, limestone with Langa stones

Typical Harvest Time: First week of September

Maceration & Fermentation: whole cluster press, controlled low temperature fermentation in stainless steel

Aging: 30 months on the lees

Finishing: Fined with Bentonite and Isinglass

Production: 30,000 bottles annually

Notes from Oliver:

The Germano family has been growing grapes in Serralunga since 1856, but only started small bottling in 1987 while under the guidance of Ettore Germano. Today Ettore's son Sergio leads the estate. My ideal winemaker in a traditional appellation like Barolo has the scientific understanding of winemaking that his predecessors lacked, while still respecting the traditions that they developed. Sergio Germano is just such a winemaker.

The sparkling wine appellation 'Alta Langa' is very recent, established only in 2002. The area borders the Langa, where Barolo and Barbaresco are grown, but at higher elevation, hence 'Alta' (high). Higher altitude tends to bring cooler nights, which allows the fruit to retain more acidity, making it perfect for sparkling wines.