
ETTORE GERMANO BARBERA D'ALBA DELLA MADRE



Region: Piedmont, Italy

Appellation: Barbera D'Alba DOC Superiore

Grapes: 100% Barbera

Farming: Certified organic

Age of Vines: Planted between 1974 and 2002

Altitude, Aspect & Soil Type: 365 M, SE Facing, Clay and Limestone

Typical Harvest Time: Mid October

Maceration & Fermentation: 10 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 1 year in medium sized oak barrel, 6 months in bottle

Finishing: Gentle filtration through large mesh

Production: 8,600 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.

Vigna della Madre is right below Sergio's house, exposed to the south-east. Beautiful deep color, very good integration of fruit and oak, typical fresh acidity, notes of pomegranate, raspberry. A big wine, but still very fresh and long. I drink this within the first 5 years or so but I am sure it will go longer in the cellar.