
ETTORE GERMANO BAROLO 'CERRETTA'



Region: Piedmont, Italy

Appellation: Barolo DOCG

Village/Vineyard Site: Serralunga D'Alba/Cerretta

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of Vines: Planted between 1949 and 1995

Altitude, Aspect & Soil Type: 375 M, SW Facing, Limestone

Typical Harvest Time: Mid October

Maceration & Fermentation: 45 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 24 months in medium sized oak barrel, 12 months in bottle

Finishing: Gentle filtration through large micron, fined with isinglass

Production: 20,000 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 Cerretta site is the Germano family's ancestral vineyard, located right below the house where Sergio's mother, Rosanna, currently lives. It makes for structured Barolo. It shows the typical Serralunga dark chocolate character strongly, with a clear sandalwood/tobacco note. Ages superbly.