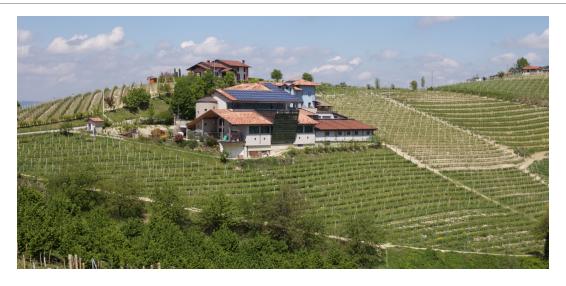
ETTORE GERMANO LANGHE CHARDONNAY





Region: Piedmont, Italy
Appellation: Langhe DOC Chardonnay
Grapes: 100% Chardonnay
Farming: Certified organic
Age of Vines: Planted between 1987 and 2004
Altitude, Aspect & Soil Type: 475 M, SE Facing, Limestone/ Calcareous
Typical Harvest Time: Middle of September
Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with indigenous yeasts, partial malolactic
Aging: 7 months in stainless steel, on the lees
Finishing: Fined with Bentonite clay
Production: 9,000 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.

Grown in Sergio's vineyards in the south of the Dogliani appellation. Roughly half of the wine is put through ML to round out the acidity somewhat (the rest of this is used as base wine for Sergio's Alta Langa sparkling wine, and has excellent acidity). A fresh, apple-y, bright Chardonnay; a very useful food wine, reminds me of some of the best wines from the Maconnais.

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