
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.