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**ETTORE GERMANO DOLCETTO D'ALBA 'LORENZINO'**

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**Region:** Piedmont, Italy

**Appellation:** Dolcetto D'Alba DOC

**Grapes:** 100% Dolcetto

**Farming:** Certified organic

**Age of Vines:** Planted between 1967 and 1978

**Altitude, Aspect & Soil Type:** 340 M, SE Facing, Calcareous

**Typical Harvest Time:** Second half of September

**Maceration & Fermentation:** 6 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

**Aging:** 7 months in stainless steel

**Finishing:** Gentle filtration through fine micron, fined with isinglass

**Production:** 3,000 bottles annually

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**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.

Some Barolo producers use their Dolcetto as a simple cash-flow wine, which is understandable given the dreadful cash-flow of Barolo itself (more than three years from vintage to release). Not Germano. This wine is purple in color; on the nose it shows blueberry with tar and a hint of flowers, classic dolcetto; on the palate it is big, full-bodied, high in both fruit and tannins.