
ETTORE GERMANO LANGHE NEBBIOLO



Region: Piedmont, Italy

Appellation: Langhe DOC Nebbiolo

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of Vines: Planted between 1990 and 2000

Altitude, Aspect & Soil Type: 385 M, W Facing, Limestone/Clay

Typical Harvest Time: End of September through early October

Maceration & Fermentation: 5 days maceration, Controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 6 months in stainless steel

Finishing: Gentle filtration through large micron

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.

Made from the youngest vines in Germano's Barolo vineyards, this exalts the fresh, floral side of the Nebbiolo grape; it's made entirely in stainless steel, with a short maceration on the skins. Perfumed (violet, tobacco-leaf, cinnamon), medium-weight in the mouth, very drinkable. Not all Langhe Nebbiolo is declassified Barolo, this one is. Bottled with a screw-cap for freshness, I love screw-caps.