
ETTORE GERMANO BAROLO 'PRAPÒ'



Region: Piedmont, Italy

Appellation: Barolo DOCG

Village/Vineyard Site: Serralunga D'Alba/Prapò

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of Vines: Planted between 1967 and 2012

Altitude, Aspect & Soil Type: 350 M, SE Facing, Limestone and clay

Typical Harvest Time: Second half of October

Maceration & Fermentation: 40 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 24 months in medium and large barrels, 12 months in bottle

Finishing: Gentle filtration through large micron, fined with isinglass

Production: 6,500 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.

Prapò is a small vineyard, directly below Sergio's house and cellar. The oldest vines in Prapò were planted in 1967 by Sergio's father. The Barolo from this vineyard is one of my favorites in the whole appellation. It shows aromas and flavors of red-currants, dark chocolate, sandalwood, true cinnamon, licorice and tar; in structure it is chewy yet still elegant, and it ages incomparably.