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## ETTORE GERMANO LANGHE RIESLING 'HERZÙ'

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**Region:** Piedmont, Italy

**Appellation:** Langhe DOC Riesling

**Grapes:** 100% Riesling

**Farming:** Certified organic

**Age of Vines:** Planted between 1995 and 2013

**Altitude, Aspect & Soil Type:** 525 M, SE Facing, Lime/Calcareous with Langa stones

**Typical Harvest Time:** End of September through early October

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel with selected yeasts, no malolactic

**Aging:** 7 months on the lees

**Finishing:** Gentle filtration through fine micron

**Production:** 30,000 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.

Sergio caught the Riesling bug during work trips to Germany. Serious Riesling is a fairly new thing in Italy, and when Germano planted the grape in the hills south of Dogliani, he had no idea how well it would do. The experiment worked, and year by year the 'Herzù' ('steep' in the dialect of the village where it's grown) shows more and more clear Riesling character, and more and more class.