
ETTORE GERMANO 'ROSANNA' METHODO CLASSICO



Region: Piedmont, Italy

Grapes: 100% Nebbiolo

Farming: Certified organic

Altitude & Soil Type: 350 M, Limestone and marl

Typical Harvest Time: First week of September

Maceration & Fermentation: whole cluster press with brief maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 18 months on the lees

Production: 15,000 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.

Several years ago Sergio Germano made an experimental batch of 'classic method' sparkling wine from early harvested Nebbiolo, and it was delicious. Red berries, bright acidity, beautiful pink color, I was smitten. The 'Rosanna' is named after Sergio's mother. Delicious and complex, perfect as an aperitif but I think it would be great with salmon, too.