
ETTORE GERMANO BAROLO 'SERRALUNGA'



Region: Piedmont, Italy

Appellation: Barolo DOCG

Village: Serralunga D'Alba

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of Vines: Planted between 1995 and 2015

Altitude, Aspect & Soil Type: 365 M, SE Facing, Limestone and clay

Typical Harvest Time: Mid October

Maceration & Fermentation: 25 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: 10,500 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.

While this wine does not bear the name of a specific cru, because all of the grapes used are grown in Serralunga D'Alba, it can be bottled under the village name. Made from hand-picked fruit from young vines (10-20 years old) in the Prapò, Cerretta and Lazzarito vineyards. Shows brilliant garnet red; aroma of cherry, pomegranate, rose, violet and licorice. Serving suggestions: roast duck and leg of lamb.