
ETTORE GERMANO LANGHE NEBBIOLO 'VR'



Region: Piedmont, Italy

Appellation: Langhe DOC Nebbiolo

Village/Vineyard Site: Serralunga D'Alba/Vignarionda

Grapes: 100% Nebbiolo

Farming: Certified organic

Age of Vines: Planted in 2012

Altitude, Aspect & Soil Type: 350 M, S Facing, Calcareous Marl

Typical Harvest Time: Mid October

Maceration & Fermentation: whole cluster maceration of 30 days, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 24 months in botti, 12 months in the bottle

Finishing: Gentle filtration through fine micron, fined with isinglass

Production: 2,000 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.

In 2010, Sergio inherited a parcel of Vignarionda, one of the most prestigious crus in the Barolo zone. The state of the site at the time required replanting, and the vines are just now on the precipice of maturity. Sergio intends to use the grapes from this site to make a second Riserva wine, but in the meantime, while the grapes are still young, he has decided to declassify to the Langhe DOC. Despite the declassification, the wine is vinified in the same style as Sergio's other Barolos.