



BAROLO SERRALUNGA

Piemonte, Italy

Ettore Germano

www.germanoettore.com

Method & Production

The grapes used to produce this wine are selected from young vineyards located in Prapò, Cerretta and Lazzarito. The first fermentation, being a classic one, lasts for about 20 days with the skins. At the end the wine rests in old 700 liters' tonneaux for about two years. The wine is then bottled for 15-18 months before being offered for sale. During the last 24 months, the wine rests in different kinds of wood.

Tasting Notes

A brilliant garnet red, the nose carries hints of strawberry, cerise, red fruit, rose, violet and a touch of liquorice. On the palate it is full of energy, power and precision with clean, healthy tannins.

Food Matching

Stunning with Milanese risotto or braised venison with polenta and porcini.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
ET0720	Barolo Serralunga	Nebbiolo	2020	14.0%	Cork	6X0.75lt	No	No	No	No