



## BAROLO SERRALUNGA

Piemonte, Italy

Ettore Germano

[www.germanoettore.com](http://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-aged 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
<b>Red Wine</b>										
ET0721	Barolo Serralunga	Nebbiolo	2021	14.0%	Cork	6X0.75lt	No	No	No	No