

BAROLO CERRETTA

Piedmont, Italy

Ettore Germano

www.ettoregermano.com

Method & Production

The grapes are hand harvested and then de-stemmed and lightly crushed before undergoing alcoholic fermentation in vertical steel tanks. Maceration takes place for about 40-45 days with several pump overs happening daily, and also the occasional délastage, to encourage extraction of color and tannins. After racking and malo-lactic fermentation, the wine is then placed into Medium-sized oak barrels. Each barrel having a different age and a different passage, the wine will age there for 18 to 24 months. After aging the wines will then be ready to be bottled and will rest in bottle for another 12 months before being available to the market.

Tasting Notes

Intense garnet red with light orange reflections. Ripe red fruit and vanilla. After the first couple of years in bottle evolves into hints of leather, tobacco and some small dark fruits.
Palate: Full bodied with great structure and elegant tannings, thanks to the time spent in barrel.

Food Matching

Aged cheeses, meats and above all game.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
ET0521	Barolo Cerretta	Nebbiolo	2021	14.0%	Cork	6x0.75lt	No	No	No	No