

BAROLO SERRALUNGA - HALF BOTTLE

Piedmont, Italy

Ettore Germano

www.ettoregermano.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 bottle-aged for 15-18 months before being offered for sale. During the last 24 months, the wine rests in different kind of wood.

Tasting Notes

Red brilliant garnet, it makes you remember strawberry, cerise, red fruit, rose, violet, liquorice. The taste is full of energy, powerful, the tannins clear and accurate.

Food Matching

Roast duck and leg of lamb.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
ET1720	Barolo Serralunga - Half Bottle	Nebbiolo	2020	14.0%	Screw Cap	12x0.375lt	No	No	No	No