

BAROLO VIGNARIONDA

Piedmont, Italy

Ettore Germano

www.ettoregermano.com

Method & Production

The grapes are harvest by hand then crushed but not de-stemmed and placed in vertical stainless steel tanks to undergo alcoholic fermentation. Fermentation takes place with a maceration on the skins for around 30 days, during which several daily pumper overs take place. After racking and malo-lactic fermentation the wine is moved into 2,000 litre botti grande (large casks) where the wine will then undergo a maturation process for 18 to 24 months. The wine is then bottled and laid to rest for another 12 months before it is ready for release.

Tasting Notes

Aromas of underbrush, camphor, fragrant pipe tobacco and a whiff of scorched earth form the nose on this captivating red. Firmly structured and boasting finesse, the youthful palate already shows great depth and precision, delivering raspberry compote, juicy black cherry, licorice and a hint of hazelnut set against firm fine-grained tannins and fresh acidity.

Food Matching

Mature cured meat and cheeses

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
ET2520	Barolo Vignarionda	Nebbiolo	2020	13.5%	Cork	6x0.75lt	No	No	No	No