


# BAROLO SERRALUNGA - MAGNUM

## 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. After the wine is left to mature in old 700 liters' tonneaux for about two years. The wine is then bottle-aged for 15-18 months before being released.

### 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 |
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| **Red Wine** | | | | | | | | | | |
| ET3221 | Barolo Serralunga - Magnum | Nebbiolo | 2021 | 14.0% | Cork | 1x1.5lt | No | No | No | No |