



LANGHE RIESLING HÉRZU

Piemonte, Italy
Ettore Germano

www.germanoettore.com

Method & Production

The wine is obtained from a smooth press of the grape, collected in little boxes. The free-run juice is made to ferment in steel tanks at 12 ° C for about two months. After some racking to acquire body and sophistication, the wine rests on the yeasts until May. The wine is kept at a cold temperature to avoid the development of the malolactic fermentation and to obtain the stabilization. It is bottled in June and in October is ready to be drunk. While all our vineyards are located in Serralunga, the Riesling ones are at about 50 km South the last hill of Dogliani's Dolcetto in the Municipality of Cigliè (Alta Langa). The soil of this area is limestone as in Serralunga but it has a further stony substrate (Langa's stone) helping the vine to develop the characteristic mineral taste;

Tasting Notes

At the sight it is straw yellow with lime green reflexes. Its nose reveals a fruity aroma, lightly tropical in its young moments, evolving in a light plant one due to the acidity, which will transform in a mineral aroma. In the mouth it is rather full bodied with a pleasant savory and fruity sweetness, ending long lasting taste, fresh and persistent.

Food Matching

Raw fish and sea appetizers, cooked fishes and soups.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
ET1217	Langhe Riesling Hérzu	Riesling : 0%	2017	14.0%	Cork	12X0.75lt	No	No	No