



## BAROLO SERRALUNGA - HALF BOTTLE

Piemonte, Italy

Ettore Germano

[www.germanoettore.com](http://www.germanoettore.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
<b>Red Wine</b>									
ET1716	Barolo Serralunga - Half Bottle	Nebbiolo	2016	14.5%	Cork	12X0.375lt	No	No	No