



BAROLO LAZZARITO RISERVA

Piemonte, Italy

Ettore Germano

www.germanoettore.com

Method & Production

Harvest season: mid October. The fermentation is made through 30 days maceration on the skins, 30 months maturation in 2.000 litres oak barrels and finally the wine rests for two years in bottle.

Tasting Notes

This wine makes you remember blueberry, blackcurrant, liquorice and sweet spicys. The taste is full of energy, powerful, the tannins clear and accurate. The wine has excellent balance and length, but long tannic taste, good texture and mouthfeel

Food Matching

Serving suggestions: aged cheeses, meats and above all game

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
ET2011	Barolo Lazzarito Riserva	Nebbiolo	2011	14.0%	Cork	6X0.75lt	No	No	No