



BAROLO LAZZARITO RISERVA

Piemonte, Italy

Ettore Germano

www.germanoettore.com

Method & Production

The grapes are hand harvested and then de-stemmed and lightly crushed before undergoing alcoholic fermentation in vertical steel tanks. Maceration takes place for about 50 -60 days with several pump overs happening daily, to aid in the extraction of color and tannin. After racking and malo-lactic fermentation, the wine is then placed into botti grande (large casks) of 2,000 liter for a period of 36 months.

Tasting Notes

Intense garnet red with light orange reflections. Small red berries with hints of sweet spice and licorice. The palate is smooth and velvety with great elegance, on the finish a sweetness to the tannins that linger.

Food Matching

Excellent with meats (steak) and aged cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
ET2014	Barolo Lazzarito Riserva	Nebbiolo	2014	13.5%	Cork	6X0.75lt	No	No	No