



BAROLO PRAPÒ

Piemonte, Italy
Ettore Germano

www.germanoettore.com

Method & Production

The grapes are hand harvested then de-stemmed and lightly crushed to undergo alcoholic fermentation in vertical steel tanks. The maceration will take place for about 40- 45 days with several pump overs happening daily, to encourage extraction of color and tannins. After racking and malo-lactic fermentation, the wine is then placed into botti grandi (large casks) of 2,000 – 2,500 liters, where it will then mature for 18 to 24 months. After this aging the wines will then be ready to be bottled and will rest in bottle for another 12 months before being available to the market.

Tasting Notes

Garnet red with light orange reflections. Intense fragrance of dried fruits, with notes of vanilla and underlying sweet red fruits, thanks to the sand that is present in the soil. A great balance of strength and elegance, pleasant tannins that cleans the palate leaving a good finish of olfactory sensations.

"Underbrush, toasted hazelnut and camphor aromas lead the way along with whiffs of vanilla. The firmly structured palate is still youthfully austere, delivering juicy Marasca cherry, spiced cranberry, licorice and roasted coffee bean set against a backbone of close-grained tannins and bright acidity. Give this time to fully develop. Drink 2026–2046." **95 points, Kerin O'Keefe, The Wine Enthusiast (September 2020)**

Food Matching

Mature cured meats, aged cheeses and dried fruits

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
ET2717	Barolo Prapò	Nebbiolo	2017	14.5%	Cork	6X0.75lt	No	No	No