

# ETTORE GERMANO

## Barbera d'Alba Superiore "della Madre"

**REGION:** Piedmont, Italy

**APPELLATION:** DOC Barbera d'Alba

**GRAPES:** Barbera

**ABV:** 14%

### WINERY:

The Ettore Germano estate is situated in Cerretta, on one of the largest crù vineyards in Serralunga d'Alba. This southeast and southwest-facing hillside is where four generations of the Germano family have cultivated Barbera d'Alba, Dolcetto d'Alba and Nebbiolo for Barolo, along with experimental plantings of Chardonnay and Merlot. Since 1995, Ettore Germano's son, Sergio, has fulfilled his increasing passion for white wines by planting varieties that are not traditional there. After some research, Sergio chose a 12-acre piece of land in the Alta Langa area, near the village of Ciglié, where an altitude of 1,800 feet and white, stony, limestone-rich soils suggested an excellent terroir and climate for white wine grapes. Riesling, Chardonnay and Pinot Noir (the last for the production of the new sparkling wine appellation Alta Langa) were planted here. More recently in 2004, Nascetta was also planted. This white variety is indigenous to the southwestern part of the Barolo area, and is showing a distinct personality in Ciglié. The estate is still run by the Germano family. Sergio and his wife Elena attend to cultivation, winemaking and sale of their whole production.

### VINIFICATION:

Fermentation: in stainless steel.

Fermentation temperature: 28°C.

Fermentation time: 15/20 days in stainless steel.

Aging: in barriques for about 12 months.

### SOIL TYPE:

Calcareous (limestone-rich).

### VINEYARD SPECIFICS:

Cultivation system: Guyont.

Yield per hectare: 9.000 kg.

### FARMING PRACTICES:

Manual harvesting.



### TASTING NOTES:

Ruby-red with garnet glints. The aroma is of ripe fruit and forest floor, with hints of vanilla. In the mouth the wine is full and austere. The bright acidity gives a sensation of freshness and prolongs the finish, as the flavors stay consistent with the aroma.

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