



TASTING NOTES

Crisp acidity aided by some time on lees offering a creamy palate texture. Ideal for those in between oak and unoaked versions of Chardonnay.

Ettore Germano Langhe Chardonnay

COUNTRY ABV
Italy 13.5%

REGION VARIETALS
Piedmont Chardonnay

APPELLATION
DOC Langhe Chardonnay

WINERY

The Germano family has owned 6 hectares of land near Serralunga d'Alba, in the heart of the Barolo area, since 1856. Ettore Germano founded his eponymous winery in the 1960s as the first of his family to begin producing and bottling estate wines. His son, Sergio, took over operations in 1985, following his schooling at the prestigious Scuola enologica di Alba. Sergio has leveraged his immense technical knowledge of the vineyard and the cellar ever since to expand into unknown and creative territories, now farming 20 hectares of land. Sergio has made his mark in the famed hills of Barolo, Alba, and Langhe, particularly with his pioneering interest in growing Chardonnay and Riesling as well as Pinot Noir for traditional method sparkling wines.

His deep humility expresses a deference to the vineyard that shows itself in the finished wines. His wines are unique and thoughtful expressions of their varietal and soil. Sergio, along with his wife, Elena and their two children, are steadily building a fascinating and delicious hub of Piedmont winemaking.

CULTIVATION

Cultivation system: Guyot. The yield per hectare is 9,000 kg. Manually harvested.

VINIFICATION

Alcoholic fermentation in stainless steel at 16° C for 15-20 days.

AGING

Aged in stainless steel for about 6 months.