



Robert
Parker
93 PTS
2016

Wine
Enthusiast
93 PTS
2015



TASTING NOTES

Pale yellow color and a persistent perlage. Yeast, toast, and dried apricots followed on the palate by a full, rich, and long mineral finish.

Ettore Germano Alta Langa Extra Brut Sparkling

COUNTRY

Italy

VARIETALS

80% Pinot Noir

20% Chardonnay

REGION

Piedmont

APPELLATION

DOCG Alta Langa Brut

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

Harvest takes place the first ten days of September. The grapes are picked by hand, only the first free-run juice is used.

VINIFICATION

The Pinot Noir is fermented in stainless steel, the Chardonnay in 3 and 4 year old wooden barrels. Bottling for the secondary fermentation. The fermentation in bottle lasts about 4-6 months.

AGING

Then the wine stays on the lees for at least a further 30 months. After the time on the lees, bottles are disgorged and topped with sparkling wine only, without adding any "liqueur." Three or four months after disgorgement, the finished wine is ready for release.

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