



Robert  
Parker  
90 PTS  
2018



#### TASTING NOTES

Consistently regarded as the best Italian Riesling year-to-year from the most respected wine journalists in Italy and Europe.

## Ettore Germano Langhe Riesling "Herzu"

COUNTRY ABV  
Italy 13%

REGION VARIETALS  
Piedmont Riesling Renano

APPELLATION  
DOC Langhe Riesling

#### 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

Riesling is not a widely known wine in the Piedmont, outside of curious winemakers tasting from Germany, Austria or France. Germano was one of those curious winemakers in the late '90s and ventured out to his cousin's hunting land in the Alta Langhe to grab some Dolcetto grapes. He discovered a mineral driven soil and cool climate that made him think Riesling would be a good match, so he planted this white grape variety typical of the area of Rhine. 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.

+1 720.536.5714 • [www.volioimports.com](http://www.volioimports.com)