

# Ettore Germano

## ALTA LANGA DOCG RISERVA BLANC DE NOIR PAS DOSE'



**VARIETY:** Pinot Noir

**ALTITUDE:** about 500/580 m.a.s.l.

**EXPOSURE:** South East – South West

**AVERAGE AGE OF VINEYARDS:** 15 years

**SOIL STRUCTURE:** Medium mixture, sand and stones

**HARVEST PERIOD:** Beginning of September

### VINIFICATION

The grapes are hand-harvested and placed into small plastic baskets, and are brought to the winery where they are immediately pressed in whole clusters, tacking free-run juice. The alcoholic fermentation will be kept at a low temperature, a part of the must ferments in steel tanks, the other part in 500l French oak barrels. Once the alcoholic fermentation has completed the wine will remain on the lees for a period of refinement, at this time-periodic batonnages are carried out. At the end of this period, after the tirage, the wine will age on its lees for 65 months before the disgorgement.

### TASTING NOTES

A fine and persistent perlage spreads into an intense straw yellow color. The aromas are expressed in an embrace of red fruits and hints of herbs aromatic aromas typical of the high hills of the Langhe enveloped in the nuances of long maturation on the lees. A great freshness is supported by the creaminess of effervescence and the body given by the stay on yeasts. The remarkable persistence makes it a fantastic companion to various dishes.

### CURIOSITY

Our first edition of the reserve represents a goal of our line of sparkling wines, which allows us to present a selection of our own Alta Langa that reaches an optimal evolutionary level for complexity and depth, favored by the great power given by the high-altitude vines. The idea of exceeding 60 months is a choice derived from experience and will sympathetically linked to the year of Sergio's birth ('65) strongly passionate about the classic method since ever, and therefore translated in the months of seasoning that represent it