Manzone Barolo

DOCG Bricat, Italy

In 1925 Manzone Giovanni purchased “Ciabot del Preve” (the Parish Priest house) and he started the winemaking in Monforte d’Alba. During the years the Manzone family purchased important vineyards on the historic hill of “CASTELLETTO” and “GRAMOLERE”, two of the best crus in Monforte d’Alba. In the last years Mauro (2005) and Mirella Manzone (2012) joined their father Giovanni in the management of the winery. Mauro and Mirella are graduated from the famed Oenology School of Alba.

DETAILS

Grapes 100% Nebbiolo

Philosophy We cultivate our vineyards following healthy and sustainable viticultural principles. Natural grass is left between the rows of vines, mowed and left on the ground to form humus. All the wines are unclarified and unfiltered, and addes in minimal amounts of SO2.

Vinification Maceration with the skins for 30/40 days at 28-31°C

Ageing In Slavonian 20HL cask and in 500/700 litre barrels for 30 months

Harvest First-second decade of October


Pairing With braised beef, roasts, truffle dishes and seasoned cheese.

Awards & Accolades

Wine Spectator 91