



## Manzone Giovanni

BRICAT

DOCG Barolo

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 later 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.



### COUNTRY

Italy

### VARIETAL

Nebbiolo

### SOIL TYPE

Limestone, Sand, Red Clay

### VINEYARD

Single Vineyard in Gramolere Mga  
50 year old vines  
Monforte D'Alba

### HARVEST

First-second week of October

### VINIFICATION

Maceration with the skins for  
30/40 days at 28-31°C.  
Native Yeast Fermentation  
36 months in 25-35 hll Botti

### TASTING NOTES

Color: Ruby red with garnet notes.  
Nose: Rich, vigorous and  
persistent. Notes of blackberry,  
blueberry, walnut and chocolate.  
Palate: Complex, elegant, evident  
tannins that envelop the palate.

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