



Manzone Giovanni

DOCG Barolo Gramolere

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

Sandy, limestone, clay

CLIMATIC INFLUENCES

Mediterranean, well-ventilated, with a mild summer and winter, low rain

VINEYARD

Average vine age 35 years +
Located in Monforte D'Alba
South-southwest exposure
Guyot vine training

HARVEST

By hand & delicate destemming

VINIFICATION

Natural yeast fermentation
Maceration on skins 30-40 days
Aged 30 months, 25-35hl Oak
Casks
No clarification or filtration

TASTING NOTES

Intense, harmonic, floral, showing cherry and raspberry. Spicy with a balsamic finish. Warm, full, supple palate with excellent tannic balance.

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