



**Manzone Giovanni**  
**GRAMOLERE RISERVA**  
DOCG Barolo Riserva

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  
Spontaneous fermentation  
Stainless steel tanks  
No clarification or filtration  
50-60 months in Large Oak  
Barrels.

**TASTING NOTES**

Vigorous and well structured. Ripe fruit, floral notes, vanilla, tobacco and sweet powerful tannins.

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