



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

Dolcetto

SOIL TYPE

Limestone, Red Clay, Sand

VINEYARD

West Exposure 40 year old vines Two sites in Gramolere & Castelletto

HARVEST

Hand Harvest First part of September

VINIFICATION

100% Destemmed Maceration for 7 days at 26°C Fermented in Stainless Steel Aged 1 year in tank Native Yeast

TASTING NOTES

Intense ruby red with purple hues.
Blackberry and violet aromas
Deep, fresh with notes of
Blackberry and plum with firm
tannins