



## Manzone Giovanni

### IL CRUTIN

### DOC Langhe Nebbiolo

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

#### VINEYARD

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

"The Crutin" is an historical house in the heart of the Gramolere mga, which has belonged to the Manzone family since 2001

#### HARVEST

By hand & delicate destemming

#### VINIFICATION

Natural yeast fermentation  
Aging 6 months in Neutral Oak casks  
Spontaneous fermentation with skins in stainless steel tanks  
No clarification or filtration

#### TASTING NOTES

Nose contains hints of dried red fruits, violets and dried herbs. Emphasis of tart red cherries, with firm tannins that hold a pleasurable finish.

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