

Manzone Giovanni BRICAT D.O.C.G. 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 the last 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 100% 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.

CERTIFICATIONS



Moments Unearthed parkerwolfwine.com