



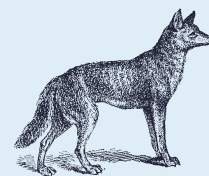
Manzone Giovanni

GRAMOLERE RISERVA

D.O.C.G. 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.



PARKER WOLF

wine & spirits

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.

CERTIFICATIONS



Moments Unearthed

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