



## Manzone Giovanni

D.O.C.G. Barolo Gramolere

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  
Aged 30 months, in neutral oak  
casks decantation in concrete tanks  
No clarification or filtration

### TASTING NOTES

Intense, harmonic, floral, showing cherry and raspberry. Spicy with a balsamic finish. Warm, full, supple palate with excellent tannic balance.

### CERTIFICATIONS



**Moments Unearthed**

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