

Manzone Giovanni

IL CRUTIN

D.O.C. 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.

CERTIFICATIONS

