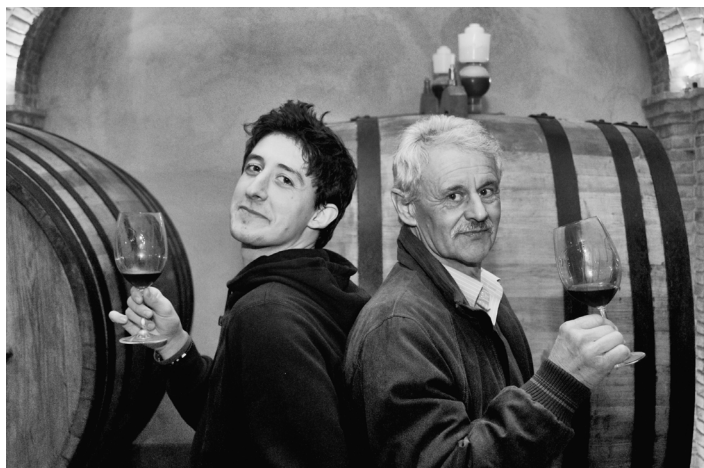




• M A N Z O N E •

MANZONE GIOVANNI



The Giovanni Manzone estate is located in Monforte d'Alba and since its inception, in 1925, it has always been a full family affair: still today, father, son and daughter share the management of the winery.

Giovanni Manzone owns 13.5 ha, with only about 7 hectares planted to vines. Most vineyards are within the Barolo appellation and near the Castelletto farmhouse.

There are two Menzioni Geografiche Aggiuntive (MGA) claimed for Barolo, Castelletto, and Gramolere. Both are suitable for excellent viticulture due to the poor soils, which are meager in organic matter.

Manzone's high-elevation vineyards (1,500 feet) and their extreme steepness foster naturally low-yielding vines which produce wines that are approachable while young, yet remain amongst the most concentrated and longest-lived of all Barolos.

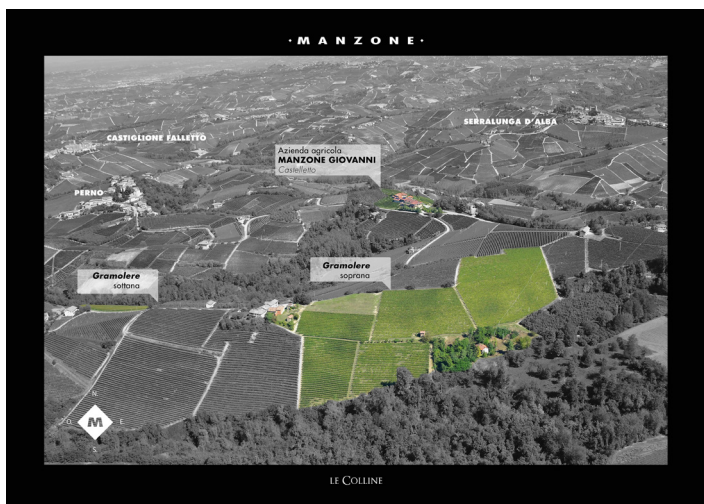


At the estate the principles of natural, non-invasive agriculture are followed: integrated pest and disease control is carried out by using minimal amounts of sulfur and copper-based products. No insecticides or fertilizers have ever been used. Natural grass is left between the rows of vines and, when mowed, it is left on the ground to form humus. The winery holds a certification by The Green Experience

In the cellar, traditional-style winemaking includes long fermentations and macerations (30-45 days), gentle pump-overs to guarantee a delicate polyphenolic extraction and ageing in large barrels and tonneux (500 and 700 lt).

Minimal amounts of SO2 are added and all the wines are unclarified and unfiltered.

The entire production is focused on quality and limited to about 45,000 bts/year.



Robert Parker
WINE ADVOCATE

The Wine Advocate describes Giovanni Manzone as a winery that "...continues to produce some of the most unique Barolos in the zone. Although his hometown of Monforte is best known for structured wines, Manzone's vineyards are among the highest in the region, and as a result his wines show unusually delicate, often ethereal personalities".

Banville

Wine Merchants

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Giovanni Manzone Dolcetto d'Alba DOC

Made with 100% Dolcetto from old vines (40+ years) planted within the Castelletto and Gramolere vineyards. Fermentation with the skins for 15 days with soft pumping over to guarantee polyphenolic extraction. The old vines produce a complex and powerful dolcetto, unmasked by any oak ageing. Stainless steel for 12 months.



Giovanni Manzone Barbera d'Alba DOC Le Ciliegie

2017: **90 JS**

A single-vineyard Barbera from 36-year old vines. Natural fermentation with the skins lasts about 20 days, with soft pumping over. The wine is aged in 25hl casks for 3-4 months then it rests in stainless steel tanks for additional 10 months prior to bottling.



Giovanni Manzone Langhe DOC Nebbiolo 'Il Crutin'

2019: **93 JS**

A 'Mini-Barolo'. Because the winery has no 'minor' vineyards to use for an entry-level, approachable nebbiolo, the family decided to declassify parts of the Castelletto and Gremolere vineyard to make il Crutin.

Il Crutin ('small cellar' in Piedmontese dialect) is an old house located on the Gremolere hill: hand-carved in the rock in the 1800's, purchased by Giovanni Manzone in 2001. Aged in large casks for 6 months then in stainless steel prior to release.



Giovanni Manzone Langhe DOC Rossese Bianco

2018: **91 JS**

100% Rossese Bianco, a rare, autochthonous grape varietal (originally from the Cinqueterre area of Liguria). Manzone saved the varietal from extinction and with 1HA of vineyard planted to Rossese is now the largest producer in the region. The vineyard dates to 1982 with new plantings added in 2011. A short maceration with the skins before pressing, natural yeast fermentation starts and lasts for about 30 days. Aged in Tonneaux for 10 months.



Giovanni Manzone Barolo DOCG Gramolere

2017: **95 VIN, 93 JS**

With 3.5 hectares at 300-470mt asl, Gramolere represents the largest production. The nebbiolo grapes for this wine are sourced from Gramolere Soprana, the highest and best exposed part of the vineyard (south-southwest) where soils are sandy and calcareous, characterized by clay marl and layers of stones and fossils. Vines are 35+ years. Traditional-style Barolo, with long maceration on the skins (35-40 days) and aged in Slavonian casks and French tonneaux for 36 months. Unfiltered and unfinned.



Giovanni Manzone Barolo DOCG Bricat

2017: **94 VIN, 93 JS**

Manzone purchased the Bricat vineyard in 1989 and it is the smallest parcel (1ha) at the foot of Gramolere Soprana. The soils are red clay and limestone, yielding wines of complexity, structure, and depth and balancing power and elegance. The original vines are more than 50 years old, and a small part of these vines come from the ancient 'Rose' variety, which confers the wine finesse and class.



Giovanni Manzone Barolo DOCG Castelletto

2017: **96 VIN, 93 JS**

1.5 ha-vineyard surrounding the house and the winery, that sits at 450mt asl with 360-degree views of the entire valley. It faces southeast towards Serralunga d'Alba.

Steep and characterized by very thin, stony soils composed of a mix of clay marl, sandstone, sand veins and limestone. The steep slope of the hill only allows manual processing. Natural fermentation with the skins lasts 30 to 40 days with soft pumping over. Traditional-style, aged in large oak casls for 36 months and several months in concrete tanks prior to bottling.

