

Giovanni Manzone

Barolo DOCG Gramolere



With 4 hectares, Gramolere represents the largest production Barolo for the Manzone family. Annual production varies based on whether the Riserva is made in the specific vintage. Gramolere is the very first Barolo made by the family in the 1960's and labeled as 'Gramolere'. Gramolere faces Bussia and the soil composition is very similar deriving in wines that show similar style and elegance as Bussia.

Location of Vineyards: Gramolere vineyard in Monforte d'Alba

Vinification: Harvest takes place during the first half of October. Maceration on the skins for 30-35 days at approx 82-87F.

Aging: Aged in 500 and 700lt Slavonian casks and French tonneaux for 36 months. Unfiltered.

Grape varieties : Nebbiolo

Altitude : 335m - 400m ASL

Vineyard age : 35+ years old

Exposure : South/South-West

Soil : Calcareous-clayey

Alcohol : 14%

Tasting notes :

This elegant Barolo is lively ruby red with a thick texture. Typical rose, cherry and wild fruit notes with a slightly spicy and balsamic touch. Silky, full and supple with balanced tannins and a good acidity which makes it an excellent choice over roasts, game and seasoned cheeses.

Press Notes

James Suckling

2017

93 points

AG Vinous

2017

95 points



Sustainable

