

Giovanni Manzone

*Barolo DOCG Bricat*



Barolo Bricat is sourced from the oldest vines, in the highest, best-exposed parcel of the Gramolere vineyard. Although Bricat means 'small hill' in Piedmontese dialect, the name actually comes from the old owner of the vineyard purchased by the Manzone family in 1989.

Location of the Vineyards: Gramolere vineyard in Monforte d'Alba. Bricat is the highest, oldest and best-exposed part of the vineyard.

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

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

Grape varieties : Nebbiolo

Altitude : 335m - 400m ASL

Vineyard age : Planted in the 1970s.

Exposure : South/South-West

Soil : Calcareous-clayey

Alcohol : 14%

Tasting notes :

Ruby red with garnet notes, Bricat offers bright aromas of small red berries, walnut and chocolate. A graceful Barolo, yet there is still plenty of underlying tannin in the background. Pair it with braised beef, roasts, truffle dishes and seasoned cheeses.

Press Notes

James Suckling

2017 93 points  
2015 94 points

AG Vinous

2017 94 points



Sustainable

