

Giovanni Manzone

Langhe DOC Nebbiolo Il Crutin



Il Crutin is made with 100% Nebbiolo sourced from grapes grown in the Castelletto and Gramolere vineyards in Monforte d'Alba. Il Crutin ('small cellar' in Piedmontese dialect) is an old house located on the Gramolere hill: hand-carved in the rock in the 1800s, purchased by Giovanni Manzone in 2000.

Vinification: Harvest takes place during the first half of October. Maceration on the skins for 5-6 days at approx. 82F.

Aging: Aged on lees in 700lt casks for 6 months, followed by approx 10 months in bottle.

Grape varieties : Nebbiolo

Altitude : 335m - 400m ASL

Exposure : West / South-West

Soil : Calcareous-clayey

Alcohol : 13.5%

Tasting notes :

Refined aromas of cherry, raspberry and violet followed by blueberry, vanilla, rose and plum. Balanced with a long, persistent finish. Delicious with rich and hearty pasta dishes.

Press Notes

James Suckling

2019

93 points

