

Giovanni Manzone

Barolo DOCG Gramolere

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

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.

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