

## Giovanni Manzone

### *Barolo DOCG Bricat*

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

**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.

**Banville**

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)



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