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.

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

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.



www.banvillewine.com

MANZONE

LANGHE

NEBBIOLO

Il Crutin

PRODUCT OF ITALY

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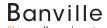
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