

# Giovanni Manzone

## 2022 Langhe Rossese Bianco Rosserto DOC Piemonte, Italy

<b>Type:</b>	White Still Wine
<b>Ingredients:</b>	Rossese Bianco
<b>Region:</b>	Piemonte, Langhe Langhe Rossese bianco DOC
<b>Vineyard:</b>	Winery Location: Monforte d'Alba, Langhe, Piedmont. Exposure: The vineyards have an east-northeast exposure.
<b>Vineyard Size:</b>	0.6 hectares: The grapes come from two single vineyards located in Castelletto.
<b>Planted:</b>	The vineyard, established in 1982, underwent a new planting in 2011.
<b>Farming Methods:</b>	Organic practices, manual labor, and green harvesting. Manual grape harvesting occurs at the end of September.
<b>Total Production:</b>	400 cases per year
<b>Soil:</b>	The soil is calcareous and sandy, with layers of red clay. The steep slope of the hill allows only manual processing.
<b>Climate:</b>	Castelletto's climate is characterized by mild winters, with temperatures rarely dropping below 0°C. Spring brings intense sunshine, which supports lush growth, although rising winds can sometimes challenge the flowering process. Summers are typically hot and dry. In contrast, September often experiences significant rainfall, which can risk waterlogging.
<b>Fermentation:</b>	The process involves delicate destemming and gentle pressing, following a 4-6 hour skin maceration. Spontaneous fermentation occurs in stainless steel vats at a controlled temperature of 18°C. After separation from the skins, the must completes fermentation in large oak barrels, which enhances the wine's complexity and depth.
<b>Winemaker:</b>	Giovanni and Mauro Manzone
<b>Elevage:</b>	The wine is aged in large oak barrels, with batonage performed during the first six months to enhance its texture and complexity. After this period, the wine is transferred to large stainless steel containers for natural decantation. It is not subjected to artificial clarification or filtration, thereby preserving its integrity and character.
<b>Fining/Filtration:</b>	No

<b>Acidity</b>	03.32 g/L	<b>RS</b>	0.28 g/L	<b>ABV</b>	12.00%	<b>SO2</b>	50 mg/L	<b>Sizes</b>	750ml	<b>Sustainable</b>	Yes
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### ABOUT THIS BOTTLE

A deep and intriguing white wine, made from Rossese Bianco grapes handled and vinified by Manzone Giovanni in the Langhe region. The grapes are sourced from two single vineyards, located in the Castelletto and Gramolere MGAs in Monforte d'Alba. These vineyards were originally planted in 1982, with a new implantation made in 2011. The vineyards have an east-northeast exposure, with calcareous and sandy soils that include layers of red clay. The steep slope of the hill necessitates manual processing. The manual harvest takes place in late September or early October to ensure the perfect ripening of the grapes. A short maceration with the skins precedes pressing, followed by natural fermentation that lasts approximately 30 days. After the required aging in tonneaux, the wine is bottled during the waning moon. Only a few thousand bottles of Langhe Rossese Bianco 'Rosserto' are produced and sold, typically about two years after the harvest. This white wine is rare and unique. In the glass, the wine displays a straw yellow color with a golden rim. On the nose, it offers aromas of blossom, vanilla, butter, melon, pear, and orange peel, with hints of balsamic and cedar. The palate is solid and complex, with a soft texture and notes of melon and peach, accompanied by mild acidity. The finish is long. This wine pairs well with white meat. Manual labor, dry farming, green manure, and no pesticides or chemical substances are used.

