

Giovanni Manzone

2023 Manzone Barbera d'Alba Le Ciliegie DOC Piemonte, Italy

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| Type: | Red Still Wine |
| Ingredients: | Barbera d'Alba |
| Region: | Piemonte, Alba Monforte d'Alba Barbera d'Alba DOC |
| Vineyard: | Winery location: Monforte d'Alba, Langhe, Piedmont. Exposure: The exposure is northeast. |
| Vineyard Size: | 2.3 hectares, located in the Gramolere Sottana MGA, in Monforte d'Alba, at an elevation of 350 to 400 meters above sea level (asl). |
| Planted: | The vineyard, established in 1982, underwent a new planting in 2011. |
| Farming Methods: | Organic practices, manual labor, and green harvesting. Manual grape harvesting typically occurs in mid-October. |
| Total Production: | 400 cases per year |
| Soil: | Calcareous sandy soil enriched with layers of red clay soil. |
| Climate: | The climate of Gramolare Sottana is predominantly continental, characterized by cold, windy winters and warm summers. However, the effects of climate change are resulting in increasingly mild winters, as well as wetter springs and late summers. |
| Fermentation: | The process involves spontaneous fermentation and slow maceration for approximately 15 to 20 days, allowing for a gentle extraction of polyphenols through soft cap management. Spontaneous fermentation occurs in stainless steel vats at a controlled temperature of 24°C to 26°C. |
| Winemaker: | Giovanni and Mauro Manzone |
| Elevage: | After aging in large oak barrels (4-8 months) and stainless steel tanks, the wine is bottled during the waning moon phase. The Barbera Le Ciliegie DOC is released to the market approximately two years after the harvest. |
| Fining/Filtration: | No |

Sustainable

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| Acidity | 01.32 g/L | RS | 0.48 g/L | ABV | 13.5% | S02 | 40 mg/L | Sizes | 750ml |
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ABOUT THIS BOTTLE

Barbera d'Alba Le Ciliegie DOC is a juicy and crisp red wine made from Barbera grapes, cultivated and vinified by Manzone Giovanni in Monforte d'Alba. The vineyard, oriented to the northeast, features calcareous and sandy soil enriched with layers of red clay. The steep slope of the hill necessitates manual cultivation practices. The grapes are hand-harvested in early to mid-October to ensure optimal ripening. This is followed by natural fermentation with the skins, lasting approximately 20 days, and slow maceration, which allows for a gentle extraction of polyphenols through soft pump-overs. After the necessary aging in oak barrels and stainless steel tanks, the wine is bottled during the waning moon phase. Barbera Le Ciliegie DOC is released onto the market about two years after the harvest, with a production of a few thousand bottles. An approachable Barbera, this wine presents clean, fruity notes of red currant and prunes. Its vibrant acidity maintains a focused profile, delivering a mouthwatering finish that lingers on the palate. This wine pairs exceptionally well with a variety of dishes, including fresh pasta, agnolotti, and white meats, making it an ideal companion for various culinary experiences.

Manual labor, dry farming, green manure, and no pesticides or chemical substances are used.

