

# Giovanni Manzone

## 2020 Manzone Barolo Bricat DOCG

### Piemonte, Italy

<b>Type:</b>	Red Still Wine
<b>Ingredients:</b>	Nebbiolo
<b>Region:</b>	Piemonte, Barolo Monforte d'Alba Barolo DOCG
<b>Vineyard:</b>	Winery Location: Monforte d'Alba, Langhe, Piemonte. Exposition: With a southwest exposure, the vineyard benefits from optimal sunlight.
<b>Vineyard Size:</b>	1.1 hectares, located in the MGA Gramolere in Monforte d'Alba, at an elevation between 470 and 370 meters above sea level.
<b>Planted:</b>	The grapes are sourced from a single vineyard that was replanted in 1999.
<b>Farming Methods:</b>	Organic practices, manual labor, and green harvesting. Manual grape harvesting typically occurs in mid-October.
<b>Total Production:</b>	300 cases per year
<b>Soil:</b>	With a southwest exposure, the vineyard enjoys optimal sunlight. Its calcareous sandy soil, enriched with layers of red clay, imparts a unique terroir that enhances the character of the grapes.
<b>Climate:</b>	The climate is predominantly continental, characterized by cold winters that are typically windy and hot summers. However, the effects of climate change are leading to increasingly mild winters, as well as wetter springs and late summers.
<b>Fermentation:</b>	After the grapes are destemmed, they are gently pressed. Spontaneous fermentation occurs in stainless steel tanks, with extended maceration lasting between 30 and 40 days at a temperature of 28 degrees Celsius. Soft pump-overs are performed every 2 to 3 days.
<b>Winemaker:</b>	Giovanni and Mauro Manzone
<b>Elevage:</b>	Three years of aging in large barrels, followed by several months of resting in cement tanks, precede bottling during the waning moon. The Barolo Gramolere DOCG is released to the market approximately five years after the harvest.
<b>Fining/Filtration:</b>	No

Sustainable

<b>Acidity</b>	01.81g/L	<b>RS</b>	1.18 g/L	<b>ABV</b>	14.00%	<b>SO2</b>	41 mg/L	<b>Sizes</b>	750ml
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### ABOUT THIS BOTTLE

A red wine that is enveloping and complex, the Barolo Bricat is produced from Nebbiolo grapes cultivated and vinified by Manzone Giovanni in the Langhe region. The grapes originate from a single vineyard located in the Geographical Mention of Gramolere, within the municipality of Monforte d'Alba. The core of this vineyard consists of vines over 50 years old, with a small portion of these Nebbiolo grapes sourced from the ancient Rosé subvariety, which imparts finesse and elegance to the Barolo Bricat DOCG. The vineyard faces southwest and features calcareous sandy soil with layers of red clay, contributing to the unique character of these vines. The steep hillside necessitates manual cultivation. The grapes are hand-harvested in mid to late October to ensure optimal ripening of the skins and seeds. Following harvest, they undergo spontaneous fermentation and extended maceration lasting 30 to 40 days, allowing for a gentle extraction of polyphenols through soft irrigation of the cap. After approximately three years of aging in large oak barrels and several months resting in concrete tanks, the wine is bottled during the waning moon period. Manzone Giovanni purchased the vineyard and the Ciabot Bricat in 1989, with the first vintage produced in 1994. The Barolo Bricat is released to the market about five years after the harvest, with a limited production of only a few thousand bottles. The Giovanni Manzone Barolo Bricat showcases a deep ruby color typical of Nebbiolo. Its complex bouquet reveals ripe dark fruits such as black cherry and plum, complemented by floral notes of rose and violet, along with hints of spice, leather, and earth. On the palate, it is full-bodied and well-structured, featuring flavors of dark berries, tobacco, truffle, and vanilla from oak aging. The refined tannins provide a velvety mouthfeel and vibrant acidity. The long, persistent finish leaves impressions of dark fruit and minerals, making it best enjoyed after several years of cellaring for added complexity. Manual labor, dry farming, green manure, and no pesticides or chemical substances are used. 95 Vinous

