

Giovanni Manzone

2020 Manzone Barolo Castelletto DOCG Piemonte, Italy

Type:	Red Still Wine
Ingredients:	Nebbiolo
Region:	Piemonte, Barolo Monforte d'Alba Barolo DOCG
Vineyard:	Winery Location: Monforte d'Alba, Langhe, Piemonte Exposition: The single vineyard faces east-southeast.
Vineyard Size:	1.1 hectares, located in the MGA Gramolere in Monforte d'Alba, at an elevation between 470 and 370 meters above sea level.
Planted:	The grapes are sourced from a single vineyard that was replanted in 1999.
Farming Methods:	Organic practices, manual labor, and green harvesting. Manual grape harvesting typically occurs in mid-October.
Total Production:	300 cases per year
Soil:	Calcareous clay soil
Climate:	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.
Fermentation:	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.
Winemaker:	Giovanni and Mauro Manzone
Elevage:	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.
Fining/Filtration:	No

Sustainable

Acidity	01.81g/L	RS	1.18 g/L	ABV	14.00%	S02	40 mg/L	Sizes	750ml
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ABOUT THIS BOTTLE

The Barolo Castelletto DOCG is a complex, pleasant, and balanced red wine crafted from Nebbiolo grapes cultivated and vinified by Manzone Giovanni Winery in the Langhe region. The grapes originate from a single vineyard, replanted in 1999, located in the MGA of Castelletto within the municipality of Monforte d'Alba. This east-southeast facing vineyard features calcareous clay soil, and its steep slope necessitates manual cultivation practices, particularly hand harvesting, which occurs in mid to late October to ensure optimal ripening of the skins and seeds. The winemaking process includes a slow maceration lasting 30 to 40 days and spontaneous fermentation, allowing for a gentle polyphenolic extraction through soft cap irrigation. After approximately three years of aging in barrels and a few months resting in concrete tanks, the wine is bottled during the waning moon. The inaugural vintage of Barolo Castelletto DOCG was produced in 1961. This wine is released to the market about five years after the harvest, with production limited to just a few thousand bottles each year. The Barolo Castelletto DOCG showcases a ruby red hue with subtle violet reflections. Its intense aroma features notes of raspberry, mixed berry jam, and a hint of tobacco. On the palate, the wine is both pleasant and warm, exhibiting a perfect balance between its tannins and a savory quality. Manual labor, dry farming, green manure, and no pesticides or chemical substances are used. 93 JS, 94 Vinous

