

# Giovanni Manzone

## 2020 Manzone Barolo Gramolere 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>	Vinery Location: Monforte d'Alba, Langhe, Piemonte. Exposition: South-Southwest (Soprana)
<b>Vineyard Size:</b>	3.5 hectares located in the MGA Gramolere in Monforte d'Alba, at an altitude ranging from 470 to 370 meters above sea level.
<b>Planted:</b>	The vineyard dates back to 1970.
<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>	Calcareous sandy soil with the presence of stones.
<b>Climate:</b>	The climate of Gramolere is predominantly continental, characterized by cold winters that are typically windy and hot summers. However, climate change is resulting in increasingly mild winters, as well as wetter springs and late summers. Temperatures are generally 2 to 3 degrees Celsius lower compared to Gramolere Sottana.
<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, occurs before 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>	01.68 g/L	<b>RS</b>	0.98 g/L	<b>ABV</b>	14.00%	<b>SO2</b>	40 mg/L	<b>Sizes</b>	750ml
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### ABOUT THIS BOTTLE

"From the Nebbiolo grapes cultivated and vinified by Manzone Giovanni in the Langhe region, the Barolo Gramolere DOCG is produced—a warm, full-bodied, and balanced red wine. The grapes are sourced exclusively from a single vineyard located in the Geographical Mention of Gramolere, within the municipality of Monforte d'Alba. The average age of the vines is approximately 35 years, and the steep slope of the hill necessitates manual labor. The vineyard's south-southwest exposure, combined with calcareous sandy soil rich in stones and fossils, contributes to the wine's distinctive character. The grapes are hand-harvested in mid to late October to ensure optimal ripening of the skins and seeds. Spontaneous fermentation and slow maceration occur over a period of 30 to 40 days, allowing for gentle extraction of polyphenols through soft irrigation of the cap. This is followed by about three years of aging in large barrels and several months of resting in cement tanks before bottling during the waning moon. The first vintage produced was in 1971. The Barolo Gramolere DOCG is released to the market approximately five years after the harvest, with a production limited to only a few thousand bottles. A bright, brilliant ruby red with subtle brightening at the rim. The nose reveals notes of nougat, fine oak, and milk chocolate, accompanied by grippy earthy tannins and a hint of cranberries. Resinous tones frame the palate, leading to slightly dusty tannins on the finish." Manual labor, dry farming, green manure, and no pesticides or chemical substances are used. 90 falstaff, 93 JS, 95 Vinous, 91 RP

