

Giovanni Manzone

2023 Manzone Langhe Nebbiolo Il Crutin DOC Piemonte, Italy

Type:	Red Still Wine
Ingredients:	Nebbiolo
Region:	Piemonte, Langhe Monforte d'Alba Langhe Nebbiolo DOC
Vineyard:	Winery location: Monforte d'Alba, Langhe, Piedmont. Exposure: The exposure is northeast.
Vineyard Size:	2.3 hectares located in the Crutin delle Gramolere area of Monforte d'Alba, at an elevation between 350 and 400 meters above sea level.
Planted:	The vineyard dates back to 1982, with new plantings made in 2011 and again in 2020.
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 is predominantly continental, characterized by cold winters that are typically windy and hot summers. However, the impacts of climate change are leading to increasingly mild winters, as well as wetter springs and late summers. Temperatures in Gramolare are generally 2-3 degrees Celsius lower compared to those in Gramolare Sottana.
Fermentation:	After the grapes are destemmed, they are gently pressed. Spontaneous fermentation occurs in 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:	After the necessary aging in large oak barrels (4 to 8 months) and stainless steel tanks for natural decantation, the wine is bottled during the waning moon phase.
Fining/Filtration:	No

Sustainable

Acidity	01.22 g/L	RS	0.88 g/L	ABV	13.50%	S02	50 mg/L	Sizes	750ml
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ABOUT THIS BOTTLE

Langhe Nebbiolo Il Crutin DOC is a delicate and juicy red wine crafted from grapes cultivated and vinified by Azienda Agricola Manzone Giovanni in Monforte d'Alba. In 2020, a new vineyard was planted, which will enhance the production of this Langhe Nebbiolo in the coming years. Il Crutin is a historic estate located in the heart of the Geographic Indication Gramolere, owned by the Manzone family since 2001. In Piedmontese dialect, 'Crutin' refers to a small cellar hewn from rock, traditionally used for storing food and wine at optimal temperatures. After hand-harvesting in mid to late October-ensuring the noble ripening of the skins and seeds - spontaneous fermentation occurs, followed by a brief maceration of 6 to 7 days to preserve the fruit's crispness and enjoyable drinkability. The wine undergoes necessary aging in both oak barrels and stainless steel tanks before being bottled during the waning moon phase. The first vintage of Langhe Nebbiolo Il Crutin DOC was produced in 2000. This wine is released onto the market approximately 18 months after the harvest, with a production of several thousand bottles each year. This wine exhibits a ruby red color with medium intensity and vibrant hues. It offers a fruity and bold profile, enhanced by delicate and pleasant floral notes. The wine is vinous, slightly tannic, and showcases red fruit flavors complemented by an excellent spicy finish. Ideal pairings include braised dishes, roasted red meats, truffle-infused foods, and aged cheeses. Manual labor, dry farming, green manure, and no pesticides or chemical substances are used.

