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◆ **M A N Z O N E** ◆

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*Giovanni Manzone*

1925



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MANZONE ◆ *Manzone Giovanni*

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*“About my work I like the ability of creating memories.”*

GIOVANNI MANZONE

## MANZONE ♦ *Manzone Giovanni*

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**Manzone Giovanni** is the adventure of an overwhelming passion: that of the vineyards of **Castelletto**, in one of the most suited areas of the Barolo hills, between Monforte and Serralunga d'Alba.

A dedication that has its roots in absolute **respect for the earth and its fruits**.

**The Manzone family expresses the essence of the Langa: humble origins, which have made wines great, thanks to their authentic love for these precious hills.**

These wines' value has been recognized all over the world.

# MANZONE ◆ *Manzone Giovanni*

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Today Manzone Giovanni represents one of the most important historical wineries of Monforte d'Alba.

Five generations of winemakers who have cultivated the same vineyards for over a century, revealing every secret of the land, where they decided to live and work.

A **family adventure** of fatigue, pride and innovation, that marked the history of Barolo and Langhe wine.

The Manzone **express in each label, the living essence of a generous and noble land**, capable of producing wines of **perfect balance, elegance and extraordinary longevity**.



MANZONE ♦ *Family*

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*“Five generations of winemakers, over a century of history.”*

GIOVANNI MANZONE



## MANZONE ♦ *Family*

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### GIOVANNI & RITA MANZONE

Giovanni and Rita are the memory, hands and history of Manzone. Since his childhood Giovanni worked among the rows of vines, while Rita worked in the countryside alongside the profession of primary school teacher, in the Municipality of Monforte d'Alba. Married since 1977, they shared everything from the hard work of making wine to the joy of taking care of a large family, that today continues their adventure with the same passion.

## MANZONE ♦ *Family*

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### MAURO MANZONE

Mauro, oenologist, was born "under the sign" of the vine. Mamma Rita had just started to collect the nebbiolo, when she started to labor. The harvest had to be interrupted and continued weeks later. Time was merciful and in the end two events were celebrated: the birth of Mauro, and the bottling of one of the best vintages of the decade, 1985. Since 2005 Mauro has been a stopper of the Barolo Boys, the team of wine producers of Monforte d'Alba, that every year, organizes *Barolo Boys in offside*, one of the most important Barolo tastings of local producers.





## MANZONE ♦ *Family*

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### MIRELLA MANZONE

Food technologist and mother of two wonderful little girls. After working for an important multinational in the food sector, Mirella returned to the vineyards of Castelletto, where she deals with administration and hospitality. About wine, she says, she likes the history behind it, the charm of nature and its changes over time.

MANZONE ◆ *History*

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*“My grandfather was named like me, Giovanni. I attribute to him the most important family success: surviving.”*

GIOVANNI MANZONE

# MANZONE ◆ *History*

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The hills of Monforte d'Alba, at the beginning of the 20th century, were covered with vineyards, thick woods and wheat fields. The golden handkerchiefs during the summer season welcomed men and women exhausted by fatigue, coming from the villages scattered around the hills.

In a context of marginality and misery, industriousness and desire for redemption, **Stefano Manzone** started today's production. Born in 1860, father of three children, Stefano bequeathed his lands, the result of great sacrifices and hard work.



20s

### THE DRAW

Stefano Manzone decided to assign the inheritance of his possessions to his sons, by organizing a draw at a family lunch. Giovanni Manzone obtained the ***Ciabot del Preve***, the house and the farm of the old parish priest of Castelletto. The parcels of Castelletto were the most difficult to cultivate, and they were far from the main property. Giovanni, born in 1886, and his wife Maria moved, with the only aim of **surviving** the hard years that followed. The history of our winery has begun since that moment.

1925

### PRODUCING WINE

In 1925 Giovanni moved to Castelletto in the ***Ciabot del Preve***, and began to produce wine, following the experience gained working as a cellar man, in one of the most innovative realities in the area: the **Cantina Sociale di Monforte d'Alba**, founded at the beginning of the 19th century and closed because of phylloxera, after the First World War.

## 50s

### SURVIVING

**Ciabot del Preve** was a farm that produced wheat, corn and raised oxen, chickens and sheep. The vines were the real treasure: working the grapes and being able to make wine on their own, in the '50s, meant increasing the value of their work. **Giovanni** and his son **Stefano** produced Dolcetto, Barbera and Nebbiolo, which they sold between Alba and Turin. The first vintage of Barolo bottled, under the name of *Ciabot del Preve*, was in 1961.

## 60s

### AGRICULTURAL MECHANIZATION & GRAMOLERE

In the post-war period **Giovanni Manzone** decided to stay in the countryside, while everyone moved to the city in search of wellness. Giovanni bought the first Lamborghini tractor to work the hard slopes of Castelletto. The property expanded buying, in the 70s, the plots of **Gramolere**.

## 90s

### THE REVOLUTION OF BAROLO

At the end of the 80s Barolo obtained excellent scores in the American wine magazines, marking a change. The producers were divided into **modernists**, which produced a very concentrated and aged Barolo in new barrels and **traditionalist**, who followed long macerations with skins and classic aging in large barrels. **Giovanni Manzone** chose tradition: he researched the authenticity of Nebbiolo, the character of the vineyards and the expression of Langhe's terroirs. Manzone wines were noticed by **Marc de Grazia**, an American, who selected the best Italian winemakers, creating a bridge between small family realities and importers around the world. It was the beginning of an important collaboration, which lasted 22 years.

## 2000s

### THE NEW WINE CELLAR

A new basement cellar, dug into the rock, was created under the vineyards of Castelletto. Here, a source of water was discovered, which after was preserved and made visitable. In 2012 the tasting room was completed, it has a 360° view over the hill, offering a spectacular view, in the heart of the Barolo area. Today the fifth generation of the Manzone family looks after the winery: **Mauro** and **Mirella**.

MANZONE ♦ *Territory*

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*“ Every hill in the Langhe has its own aromas and flavors: the mission of us winemakers is to make the land speak. ”*

# MANZONE ♦ *Territory*

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The Langhe are a land of incredible history: it began **130 million years ago** when the entire area was submerged by the Padan Sea. About 15 millions years ago, very important earthquakes led to the emergence of the Langhe. These soils are characterized by a fairly regular sequence of layers of sand, alternating with sandstone and marl, rich in calcium carbonates.



## MANZONE ♦ *Territory*

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**Castelletto**, in the **comune of Monforte d'Alba**, is located in the **geographical center of the hills of Barolo**, a **UNESCO World Heritage Site**.

It rises on the ridge of **Perno** about **450 meters** above the sea level, on the top of which stands the winery **Manzone**. North we find **Castiglione Falletto**, south **Monforte d'Alba**, west **Barolo**, east **Serralunga d'Alba**, in a valley of **hard slopes**, surrounded by ancient woods, and embraced by the Alps.

Poor and stony lands, where agriculture struggles with **aridity** and **hardness** of the soils. On these slopes, in mild winters and fresh summers, the vine has found its perfect vocation: low and quality production, with minimum use of pesticides.



## MANZONE ♦ *Territory*

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After almost a century of viticulture, in the Manzone vineyards, a natural and harmonious ecosystem has been created. A miracle of **adaptation**, which today has its expression in wines whose characteristics represent the extraordinary terroir of Castelletto.

**Of the 13.5 hectares of the Manzone family, 7 are cultivated as vineyards within the Barolo denomination and arranged around the property of Castelletto.** The two additional geographical indications claimed for Barolo, Castelletto and Gramolere, are characterized by the same nature of the soils, suitable for excellent viticulture.



*“ The rhythms of nature are like shivers on skin, a physical manifestation of time and the flow of life. ”*

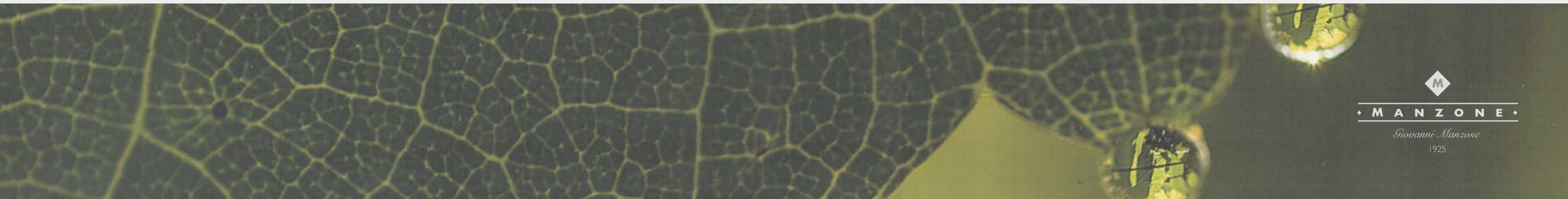
MIRELLA MANZONE

# MANZONE ♦ *Sustainability*

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Constantly **listening** to the **vineyards**, following a simple and genuine work in the cellar, with maximum respect for what nature gives us. This allows each vine to be free to express itself according to the season, and its most authentic varietal characteristics.

The cultivated vines belong to the great tradition of the Langhe: **Dolcetto**, **Barbera** and **Nebbiolo**, the main varieties of these hills from which Manzone obtain Barolo.





## MANZONE ♦ *Sustainability*

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The rows grow on steep slopes, which force to a difficult, expensive and **completely manual viticulture**.

Since 1978, the Manzone family has abandoned the mowing of the land shifting to just shredding, which revitalizes the soil and preserves it from invasive practices. **The agronomic objective is to keep biodiversity intact:** organic fertilizations, grassing of the interleave with natural herbs, no herbicide, pesticide or chemical fertilizer.

## MANZONE ♦ *Sustainability*

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**Philosophy of low intervention, which has allowed to preserve the centuries-old viticultural ecosystem** and its original balance, obtaining small clusters and quality skins.

Never excessive thinning, targeted interventions on the individual plants and late harvesting are the final filing activities, through which the authentic variatale expression of of each individual plant is guaranteed. This helps the grapes and the pips to reach full maturation.

Since 2015, Manzone Giovanni adheres to **The Green Experience**, a protocol promoted by Coldiretti in favor of environmental sustainability, the reduction in the use of chemicals and the promotion of low-impact agronomic solutions.



MANZONE ♦ *Philosophy*

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*“ Sons of the most classical Piedmontese expression, the wines of our family reflect the character of the Manzone. Austere, apparently grumpy, with a little time they reveal all their generous richness and happy complexity.”*

MAURO & GIOVANNI MANZONE

# MANZONE ◆ *Philosophy*

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The Manzone personally follow all the work, from pruning to harvesting, from aging to packaging each bottle. A proudly **traditional** and **artisanal** style, with the highest **respect** for **nature**.

**Listening to the vineyards, freedom to express** their **authentic characteristics** and a **vinification** of "no intervention" made of **simplicity** and **authenticity**, honor the uniqueness of Castelletto and Gramolere's **terroir**, expressing its purity and unique identity in each wine produced.





## MANZONE ♦ *Philosophy*

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The grapes are **harvested by hand**, immediately delivered to the cellar and vinified, leaving the grapes intact.

**Pied de cuve** with indigenous yeasts, long macerations and long fermentations do not fasten polypelonic extraction.

**No clarification or filtration**, bottling with a **minimum use of sulfur dioxide**.

**Spontaneous fermentations**, delicate and **slow macerations** on the skin and on the pips.

**Long years of aging** in barrel and bottle, so that the wine can complete its natural aging process.

## MANZONE ♦ *Philosophy*

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The aged wines rest in **large barrels**, so that the **wood** never dominates the expressive richness of the cultivated vineyards. Before going to the bottle, the Barolos stay several months in **cement tanks**, where the wine rests quietly and finds elegance and depth, protected from thermal and electromagnetic changes.

All caps used are **single cork pieces of the highest quality**, screw, synthetic or agglomerated caps are not used.



ESTATE ◆ *Castelletto*

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*“The magic of these hills amazes you every day: here we are truly in one of the most beautiful places in the world.”*

MAURO MANZONE



## CASTELLETTO

Castelletto is the **historical heart** of the Manzone family and it's the vineyard, which grandfather Giovanni inherited in **1920**. It is about one hectare, 450 meters above sea level, cultivated in **Nebbiolo** and exposed east-southeast around the ***Ciabot del Preve***, the original center of today's winery headquarters.

Steep and hard, characterized by very thin, stony soils, it's composed of a mix of clay marl, sandstone, sand veins and limestone. Here is where the **most iconic Barolos of the winery** come from.

The vineyard of Castelletto also extends west, where it is cultivated with **White Rossese** and **Dolcetto**.

**The first Barolo wine was made in 1961.**

## WINES

**Austere** and **structured** Barolo, of great color, with a good presence of smooth tannins, and an almost sweet aftertaste. Wines of **particular longevity**, capable of transmitting **emotions** and improving with time.

The vineyards of White Rossese and Dolcetto, laying west produce **juicy** and **fruity wines**, with an **important structure**.

## GRAMOLERE

**Gramun & pere**, «*gramigna e pietre*» piedmontese expression to indicate the area between the mentions of **Bussia** and **Castelletto**. In Gramolere nothing grew, the vine was forced to seek nourishment in the depth of these arid soils. Since the early '70s, the Manzone have cultivated here about 3,5 hectares, 470-330 meters above sea level, divided into two plots cultivated with **Nebbiolo**, **Rossese** and **Barbera**.

**Gramolere Soprana**, the highest part south-southwest of the vineyard and the best exposed, it is cultivated with **Nebbiolo for Barolo**. These soils are sandy and calcareous, characterized by clay marl and layers of stones and fossils.

**Gramolere Sottana**, north-west, is characterized by a cooler microclimate and more clayey soils, which welcome **Barbera** and **White Rossese** vines.

**The first Barolo wine dates back to 1971.**

## WINES

These lands produce **great grapes** and **wines** of incredible **structure** and **longevity**.

The Barolos of **Gramolere Soprana** are less impetuous and austere than those of Castelletto, but more **floral**, **ethereal**, with a slightly more pale color. **Stronger scents**, **accessible** and **classic**. The **Gramolere Barolo Riserva** is produced from these rows and aged at least 7 years before coming out to the market, 5 of which aging in barrels and 2 in bottle.

**Important Barberas** come from **Sottana**, characterized by exceptional **structure**, great **complexity** and incredible **resistance through time**.

## BRICAT

Purchased in 1989, the **Bricat** vineyard owes its name to the old owner, who used to live and have lunch in the *ciabot* (the «tool shed») which today still sits in the center of the rows.

Ciabot Bricat extends for less than one hectare, 350 meters above sea level, under Gramolere Soprana. It borders one of the largest wooded areas in the Barolo area.

The vineyard, exposed south-southwest, it is cultivated with **Nebbiolo**.

## WINES

The soils, characterized by red clay and limestone, give birth to wines of excellent **complexity** and structure, **deep**, with a perfect balance of power and **elegance**.

WINES ♦ *Reds*

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*“ Wine welcomes the memory of the first taste and evokes a whole world of people, landscapes and different emotions.”*

MIRELLA MANZONE

## WINES ♦ *Reds*

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The vineyards of **Castelletto**, **Gramolere** or **Bricat**, have a limited and unique production.

These lands give birth to unique **Barolos**, which reflect the characteristics of their terroir.

From these lands also come excellent **Barberas** and **Dolcettos**, rich and vibrant and **Langhe Nebbiolos** juicy and delicate.



## BAROLO RISERVA GRAMOLERE DOCG

An **elegant** and **deep** red wine of great structure, made from **Nebbiolo grapes** handled and vinified by Manzone Giovanni, in Langhe land.

**The grapes come from a single vineyard, in the Gramolere mga, in Monforte d'Alba.**

**These old vines are more than 50 years old** and the steep slope of the hill only allows manual processing.

The exposure is south-southwest; the soil is calcareous and sandy, rich in stones and fossils. The manual harvest is made in mid/late october to ensure the perfect ripening of the grapes.

The natural fermentation with the skins lasts 30 to 40 days with soft pumping over to guarantee a delicate polyphenolic extraction.

**After 5 years of ageing in casks and a few months resting in steel tanks, the wine is bottled during waning moon.**

**Barolo Riserva Gramolere is produced only in prestigious vintages and the small production of a few thousand bottles is sold about 7 years after the harvest. This wine makes for a prestigious gem.**



## BAROLO BRICAT DOCG

A **warm** and **complex** red wine of great elegance, made from **Nebbiolo** grapes handled and vinified by Manzone Giovanni, in Langhe land.

**The grapes come from a single vineyard, in the Gramolere mga, in Monforte d'Alba. The original vines are more than 50 years old and a small part of these Nebbiolos come from the ancient 'Rose' variety which confers the wine finesse and class.** The exposure is southwest; the soil is calcareous and sandy, with layers of red clay. the steep slope of the hill only allows manual processing. The manual harvest is made in mid/late october to ensure the perfect ripening of the grapes.

The natural fermentation with the skins lasts from 30 to 40 days, with soft pumping over to guarantee a delicate polyphenolic extraction.

**After about 3 years of ageing in barrels and a few months resting in concrete tanks, the wine is bottled during waning moon. The vineyard and the Ciabot Bricat were purchased in 1989 and the first vintage was produced in 1994.**

**Few thousand bottles of Barolo Bricat are produced and sold about 5 years after the harvest.**



## BAROLO GRAMOLERE DOCG

A **full and balanced** red wine, made from **Nebbiolo grapes** handled and vinified by Manzone Giovanni, in Langhe land.

**The grapes come from a single vineyard, in the Gramolere mga, in Monforte d'Alba. The vines are about 35 years old** and the steep slope of the hill only allows manual processing.

The exposure is south-southwest; the soil is sandy and rich in stones and fossils. The manual harvest is made in mid/late october to ensure the perfect ripening of the grapes. The natural fermentation with the skins lasts 30 to 40 days, with soft pumping over to guarantee a delicate polyphenolic extraction.

**After about 3 years of ageing in barrels and a few months resting in concrete tanks, the wine is bottled during waning moon.**

**The first vintage was produced in 1971.**

**Few thousand bottles of Barolo Gramolere are produced and sold about 5 years after the harvest.**



## BAROLO CASTELLETTO DOCG

A **complex** and **balanced** red wine, made from **Nebbiolo grapes** handled and vinified by Manzone Giovanni, in Langhe land.

**The grapes come from a single vineyard, in the Castelletto mga, in Monforte d'Alba. The vineyard was replanted in 1999.**

The exposure is east-southeast; the soil is clay and calcareous. The steep slope of the hill only allows manual processing.

The manual harvest is made in mid/late october to ensure the perfect ripening of the grapes.

The natural fermentation with the skins lasts 30 to 40 days with soft pumping over to guarantee a delicate polyphenolic extraction.

**After about 3 years of ageing in casks and a few months in concrete tanks, the wine is bottled during waning moon. The first Barolo was produced in 1961.**

**Few thousand bottles of Barolo Castelletto are produced and sold about 5 years after the harvest.**





## WINES ♦ *Reds* ♦ LANGHE NEBBIOLO

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### LANGHE NEBBIOLO IL CRUTIN DOC

A **delicate** and **juicy** red wine, made from grapes handled and vinified by Manzone Giovanni, in Langhe land.

**In 2020 a new vineyard was planted, in a few years it will be added to the production of Langhe Nebbiolo. "The Crutin" is an historical house in the heart of the Gramolere mga, which has belonged to the Manzone family since 2001.**

**In the Piedmontese dialect "Crutin" means small cellar carved by hand into rock, and here in the past food and wines used to be stored.**

The manual harvest is made in mid/late october to ensure the perfect ripening of the grapes. The natural fermentation with the skins lasts 6 to 7 days and maintain the wine's pleasant drinkability.

**After the required aging in barrels and steel tanks, the wine is bottled during waning moon. The first vintage was produced in 2000.**

**Few thousand bottles of Langhe Nebbiolo are produced and sold about 1 year and a half after the harvest.**

## BARBERA D'ALBA SUPERIORE MARCHESA DOC

An **elegant** and **powerful** red wine, made from **Barbera grapes** handled and vinified by Manzone Giovanni, in Langhe land.

**"La Marchesa" is an historical farmhouse that used to belong to the Marchesa Scarampi: it is located in the heart of the Gramolere mga and has belonged to the Manzone family since 1999.**

The exposure is north-east; the soil is calcareous and sandy, with layers of red clay. The steep slope of the hill only allows manual processing. The manual harvest is made in early/mid october to ensure the perfect ripening of the grapes.

The natural fermentation with the skins lasts about 20 days with soft pumping over to guarantee a delicate polyphenolic extraction.

**After ageing about two years in tonneaux, the wine is bottled during waning moon.**

**Barbera Superiore La Marchesa is produced only in prestigious vintages and the small production of a few thousand bottles is sold about 3 years after the harvest.**



## BARBERA D'ALBA LE CILIEGIE DOC

A **juicy** and **crispy** red wine made from **Barbera grapes** handled and vinified by Manzone Giovanni, in Langhe land.

The vineyard exposure is north-east; the soil is calcareous and sandy, with layers of red clay. The steep slope of the hill only allows manual processing.

The manual harvest is made in early/mid october to ensure the perfect ripening of the grapes. The natural fermentation with the skins lasts about 20 days with soft pumping over to guarantee a delicate polyphenolic extraction.

**After the required aging in barrels and steel tanks, the wine is bottled during waning moon.**

**Few thousand bottles of Barbera Le Ciliegie are produced and sold about 2 years after the harvest.**



## DOLCETTO D'ALBA LE CILIEGIE DOC

A **fruity** and **juicy** red wine, made from **Dolcetto grapes** handled and vinified by Manzone Giovanni, in Langhe land.

**The grapes come from two vineyards, located in the Castelletto mga and Gramolere mga, in Monforte d'Alba.**

**This old vines produce a complex and powerful Dolcetto.**

The exposure is west; the soil is calcareous and sandy, with layers of red clay. The steep slope of the hill only allows manual processing. The manual harvest is made in early/mid september to ensure the perfect ripening of the grapes. Temperature controlled fermentation with the skins lasts about 15 days with soft pumping over to guarantee a delicate polyphenolic extraction.

**After the required aging in steel tanks, the wine is bottled during waning moon. Few thousand bottles of Dolcetto Le Ciliegie are produced and sold about a year and a half after the harvest.**



WINES ♦ *White*

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*“Italy has a unique heritage of autochthonous varieties, here in the Langa I have saved this special white grape: the Rossese Bianco.”*

GIOVANNI MANZONE

## WINES ♦ *White*

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Giovanni Manzone has saved from extinction a rare and autochthonous white grape: **Rossese Bianco**. The production is limited and the Manzone, who grow about one hectare, are the largest producers of the Langhe.

This vine, native to Cinqueterre, in Liguria, was already present in the company at the beginning of 1900. In 1982 Giovanni grew some plants and became the first producer to put back into production a 100% Rossese Bianco wine. This vine was saved from extinction in the Manzone vineyards, in collaboration with the University of Turin and the Italian Ministry of Agriculture, that worked to restart growing this special variety.

After 30 years, the **White Rossese has finally been recognized among the autochthonous varieties of Piedmont** and has a specific denomination: **the Langhe Rossese Bianco Doc**.



## WINES ♦ *White* ♦ LANGHE ROSSESE WHITE

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### LANGHE ROSSESE BIANCO ROSSERTO DOC

A **deep and intriguing** white wine, made from **Rosseese Bianco grapes** handled and vinified by Manzone Giovanni, in Langhe land.

**The grapes come from two single vineyards, located in the Castelletto mga and in the Gramolere mga, in Monforte d'Alba.**

**The vineyard dates back to 1982 and a new implantation was made in 2011.**

The exposure is east-northeast; the soil is calcareous and sandy, with layers of red clay. The steep slope of the hill only allows manual processing . The manual harvest is made in late september/early october to ensure the perfect ripening of the grapes. A short maceration with the skins before pressing, then the natural fermentation starts and lasts for about 30 days.

**After the required aging in tonneaux, the wine is bottled during waning moon.**

**Few thousand bottles of Langhe Rosseese Bianco "Rosserto" are produced and sold about two years after the harvest. This white wine is rare and unique.**

RECOGNITION ♦ *Reviews*

*Tom Hyland*

WOTP Singapore

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the world's best wine magazine

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WINE ADVOCATE

*Estilo Perú*

VINIBUONI  
D'ITALIA

Stephen Tanzer's  
INTERNATIONAL WINE CELLAR

*“Here are born some of the best Barolo wines of the appellation: they communicate their territory in a fascinating way, revealing their naturalness and personality.”*

L'ESPRESSO

*“Manzone Giovanni is a small producer who creates magic with Nebbiolo.”*

WINE SPECTATOR

*“Manzone Giovanni continues to produce some of the most unique Barolo wines in the area.”*

WINE ADVOCATE

# CONTACTS & VISITS

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The Manzone family is always happy to welcome wine lovers and passionates.

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Manzone Giovanni



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CERTIFICAZIONE GREEN EXPERIENCE



• M A N Z O N E •

*Giovanni Manzone*

1925

THANK YOU



CAMPAGNA FINANZIATA AI SENSI  
DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING  
TO EU REG. NO. 1308/2013