
◆ M A N Z O N E ◆

Barbera d'Alba Superiore La Marchesa DOC

ZONE:

Monforte d'Alba, Langhe, Piedmont - Italy

GRAPE VARIETAL:

Barbera

HARVEST OF THE GRAPES:

Manual harvest and selection in small boxes,
at the beginning of October.
Delicate destemming to guarantee a perfect skin

VINIFICATION:

Spontaneous fermentation with the skins in steel tank.
Soft pumping over for 15 days at 26°C

AGEING:

in French casks for 20-24 months.
Then in steel tank for natural decantation,
without clarification and without filtration.

CONSERVATION:

Bottle lying down, protected from temperature variations and light

LIFESPAN:

15-20 years

NOSE:

Very intense, with notes of red fruit,
sour black cherry, blackberry and tobacco

COLOUR:

Intense ruby red tending to garnet with ageing

TASTE:

Delicate and warm, very persistent and sapid

FOOD MATCHES:

Exceptional with fillet of beef, meat dishes



Viticoltore ◆ **Manzone Giovanni**

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◆ M A N Z O N E ◆

Barbera d'Alba Le Ciliegie DOC

ZONE:

Monforte d'Alba, Langhe, Piedmont - Italy

GRAPE VARIETAL:

Barbera

HARVEST OF THE GRAPES:

Manual harvest and selection in small boxes,
at the beginning of October.
Delicate destemming to guarantee a perfect skin

VINIFICATION:

Spontaneous fermentation with the skins in steel tank.
Soft pumping over for 15 days at 26°C.

AGEING:

In neutral oak casks for few months then in steel tank for
natural decantation, without clarification and without filtration.

CONSERVATION:

Bottle lying down, protected from temperature variations and light

LIFESPAN:

5-10 years

NOSE:

Rich, sharp and winey with red currant and prune notes

COLOUR:

Intense ruby red with purple veins

TASTE:

Warm, deep. Good acidity-extract balance and great persistence

FOOD MATCHES:

With tagliatelle, ravioli, white meat



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◆ M A N Z O N E ◆

Barolo Bricat DOCG

ZONE:

Monforte d'Alba, Langhe, Piedmont - Italy

GRAPE VARIETAL:

Nebbiolo

HARVEST OF THE GRAPES:

Manual harvest and selection in small boxes, in mid/late October.
Delicate destemming to guarantee a perfect skin

VINIFICATION:

Spontaneous fermentation with the skins in steel tank.
Soft pumping over for 30/40 days at 28°C

AGEING:

In neutral oak casks for 30 months.
Then in concrete tank for natural decantation,
without clarification and without filtration.

CONSERVATION:

Bottle lying down, protected from temperature variations and light

LIFESPAN:

15-20 years

NOSE:

Rich, vigorous and persistent.
Notes of blackberry, blueberry, walnut and chocolate

COLOUR:

Ruby red with garnet notes

TASTE:

Complex, elegant, evident tannins that envelop the palate

FOOD MATCHES:

With braised beef, roasts, truffle dishes and seasoned cheese



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◆ M A N Z O N E ◆

Barolo Castelletto DOCG

ZONE:

Castelletto, Monforte d'Alba, Piedmont

GRAPE VARIETAL:

Nebbiolo

HARVEST OF THE GRAPES:

Manual harvest and selection in small boxes, in mid/late October.
Delicate destemming to guarantee a perfect skin

VINIFICATION:

Spontaneous fermentation with the skins in steel tank.
Soft pumping over for 30/40 days at 28°C

AGEING:

In neutral oak casks for 30 months.
Then in concrete tank for natural decantation,
without clarification and without filtration.

CONSERVATION:

Bottle lying down, protected from temperature variations and light

LIFESPAN:

15-20 years

NOSE:

Elegant and intense, with notes of raspberry, wild fruit and tobacco

COLOUR:

Ruby red with garnet notes of medium intensity

TASTE:

Warm, pleasant, with a good tannic balance, sapid

FOOD MATCHES:

With game, poultry and seasoned cheese



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◆ M A N Z O N E ◆

Barolo Gramolere Riserva DOCG

ZONE:

Gramolere, Monforte d'Alba, Piedmont

GRAPE VARIETAL:

Nebbiolo

HARVEST OF THE GRAPES:

Manual harvest and selection in small boxes, in mid/late October.
Delicate destemming to guarantee a perfect skin

VINIFICATION:

Spontaneous fermentation with the skins in steel tank.
Soft pumping over for 30/40 days at 28°C

AGEING:

In neutral oak casks for more than 50 months.
Then in steel tank for natural decantation,
without clarification and without filtration.

CONSERVATION:

Bottle lying down, protected from temperature variations and light

LIFESPAN:

15-20 years

NOSE:

Rich and enveloping. Ripe fruit and floral notes.
Spicy ending with nutmeg and pepper

COLOUR:

Ruby red with deep garnet reflections

TASTE:

Vigorous and well-structured. Vanilla and tobacco well blended with
the sweet and powerful tannins

FOOD MATCHES:

With truffle dishes, game, braised beef and aged cheeses



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◆ M A N Z O N E ◆

Barolo Gramolere DOCG

ZONE:

Gramolere, Monforte d'Alba, Piedmont

GRAPE VARIETAL:

Nebbiolo

HARVEST OF THE GRAPES:

Manual harvest and selection in small boxes, in mid/late October.
Delicate destemming to guarantee a perfect skin

VINIFICATION:

Spontaneous fermentation with the skins in steel tank.
Soft pumping over for 30/40 days at 28°C

AGEING:

In neutral oak casks for 30 months.
Then in concrete tank for natural decantation,
without clarification and without filtration.

CONSERVATION:

Bottle lying down, protected from temperature variations and light

LIFESPAN:

15-20 years

NOSE:

Intense and harmonic, fruity, cherry and raspberry.
Spicy and balsamic ending

COLOUR:

Lively ruby red with a thick texture

TASTE:

Warm, full, supple, with excellent tannic balance, sapid

FOOD MATCHES:

With roasts, game, seasoned cheeses



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◆ M A N Z O N E ◆

Dolcetto d'Alba Le Ciliegie DOC

ZONE:

Monforte d'Alba, Langhe, Piedmont - Italy

GRAPE VARIETAL:

Dolcetto

HARVEST OF THE GRAPES:

Manual harvest and selection in small boxes,
at the beginning of September.
Delicate destemming to guarantee a perfect skin

VINIFICATION:

Fermentation with the skins in steel tank.
Soft pumping over for 12 days at 26°C.

AGEING:

In steel tank for about 1 year and a half.
Natural decantation, without clarification and without filtration

CONSERVATION:

Bottle lying down, protected from temperature variations and light

LIFESPAN:

5-10 years

NOSE:

Intense, winy with blackberry and violet notes

COLOUR:

Intense ruby red with purple veins

TASTE:

Deep, fresh with notes of red underbrush fruit

FOOD MATCHES:

With first courses and fresh cheese. Suited for everyday



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◆ **M A N Z O N E** ◆

Langhe Nebbiolo Il Crutin DOC

ZONE:

Monforte d'Alba, Langhe, Piedmont - Italy

GRAPE VARIETAL:

Nebbiolo

HARVEST OF THE GRAPES:

Manual harvest and selection in small boxes, in mid/late October.
Delicate destemming to guarantee a perfect skin

VINIFICATION:

Spontaneous fermentation with the skins in steel tank.
Soft pumping over for 15 days at 26°C

AGEING:

In neutral oak casks for 6 months.
Then in steel tank for natural decantation,
without clarification and without filtration.

CONSERVATION:

Bottle lying down, protected from temperature variations and light

LIFESPAN:

5-10 years

NOSE:

Fruity, with a very delicate and pleasant rose note

COLOUR:

Medium intensity and lively ruby red

TASTE:

Winey, slightly tannic. Emphasis of red fruit with excellent spicy aftertaste

FOOD MATCHES:

Meat dishes, meat sauces and cheese



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◆ M A N Z O N E ◆

Langhe Rossese bianco Rosserto DOC

ZONE:

Monforte d'Alba, Langhe, Piedmont - Italy

GRAPE VARIETAL:

Rossese Bianco

HARVEST OF THE GRAPES:

Harvest by hand and selection in small boxes,
at the beginning of September.

Delicate destemming and soft pressing,
after a few hours of maceration with the skins.

VINIFICATION:

Spontaneous fermentation from indigenous yeast at 18°C in steel tank,
end of the fermentation in neutral oak barrel

AGEING:

In neutral oak cask for about 1 year and batonnage with fine lees.
Then in steel tank for natural decantation,
without clarification and without filtration.

CONSERVATION:

Bottle lying down, protected from temperature variations and light

LIFESPAN:

10-15 years

NOSE:

Intriguing nuances of orange and cedar peel, acacia and broom flowers
with a fresh balsamic note

COLOUR:

Straw yellow with rich and golden tones

TASTE:

Deep, soft, with a pleasant note of melon and peach. Very persistent ending

FOOD MATCHES:

White meat, shellfish and elaborate fish dishes.
Very interesting with cheese



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