



◆ M A N Z O N E ◆

Giovanni Manzone

1925

BAROLO 2009 RISERVA CENTO ANNI

The love for the Langhe hills and its wines has been handed down through our family for five generations.

We have been here in Castelletto since 1925, and this year we celebrate our family's centenary in this beautiful area of Monforte d'Alba.

We decided to produce this special reserve because the 2009 vintage moved us from the very first sip. Its depth, structure, elegance, and ability to evolve over time made us think it was the perfect wine for such an important occasion: our family's 100th anniversary. We wanted to celebrate this milestone with something equally memorable.

Sixteen years after that harvest, we are pleased to present to you the Barolo 2009 Riserva Cento Anni.

This wine is a sign of gratitude to those who support us and to our customers who have accompanied us along our journey in Langa.

We believe it is a mature, elegant Barolo, capable of moving those who taste it. We imagine this bottle as a hidden treasure, to be opened together, with family, to toast a century of deep roots, shared dreams, and a future still to be written.

The label is inspired by the first bottles produced in the 60s. **It is a way to honor the past and celebrate the present**, with the hope that this Barolo will continue to tell our story for many more years to come.

*“Five generations of winemakers,
the same lands for over a century”*



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BAROLO 2009 RISERVA CENTO ANNI

Characteristics

VINEYARD: Gramolere MGA, Monforte d'Alba, Langhe

GRAPE VARIETAL: 100% Nebbiolo

HARVEST: Manual harvest and selection in small boxes on October 12th, 2009.

WINEMAKING: Spontaneous fermentation with skins in steel tanks. Soft pumping over for 40 days at 28-30°C.

AGEING: Aged in neutral oak barrels for 84 months before transfer to concrete tanks for a further 60 months - a wine made with patience and the gentle passage of time.

Bottled without fining or filtration.

STORAGE: Ensure the bottle is stored on its side, and protected from light and temperature variations.

LIFESPAN: 15-20 years

Production

BOTTLES PRODUCED: n° 2793

MAGNUM: n° 230

JEROBOAM 3 LITRES: n° 20

Tasting notes

by Robert Mathias

COLOUR: Intense garnet red with ebony black nuances.

BOUQUET: Intense, enveloping, and complex. Notes of dried rose, sweet tobacco, mint, followed by leather and licorice.

TASTE: Powerful yet soft like satin, the polished tannins melt into the vibrant core of fruit. With every breath the flavours change, oscillating between flavours of wild cherry, rosolio (fruit liqueur), dried hillside herbs, fennel seed, and cocoa nibs. A wine of great personality: noble, complex, with the sublime balance that comes from a great vintage. The pixelated detail on the wine, in high focus, shows the respect and attention to every detail in the vineyard and the cellar. There is purity of fruit and an uncompromising sense of terroir. Patience and dedication helped to form this wine - it is a wine not to be rushed in its drinking.

Climatic conditions

2009 was characterized by a very harsh winter with significant snowfall, ensuring a good water reserve. Vegetative growth started late but with good overall development. April was very rainy; May, June, and July experienced alternating very hot days and moderate rainfall. From late July through August and September, clear weather promoted perfect ripening. Harvest extended until mid-October.

