



WINERY	Giovanni Manzone
WINE	Barolo DOCG 'Bricat'
REGION	Piemonte
VARIETAL	100% Nebbiolo
LOCATION OF VINEYARDS	Gramolere vineyard in Monforte d'Alba. Bricat is the highest, oldest and best-exposed part of the vineyard.
AGE OF VINES	50 years old
ORIENTATION	South / South-West
ALTITUDE	1,100-1,300 feet a.s.l
TYPE OF PLANTING	Simple Guyot
SOIL	Calcareous-clayey
TYPE OF CULTIVATION	Sustainable through integrated pest control 
VINIFICATION	Harvest takes place during the first half of October. Maceration on the skins for 35 days at approx 82-87F.
AGING	Aged in 500 and 700lt Slavonian casks and French tonneaux for 36 months. Unfiltered.
ALCOHOL CONTENT	14%
TOTAL PRODUCTION	6,500 bottles
OENOLOGIST	Giovanni, Mauro and Mirella Manzone
NOTES	Barolo Bricat is sourced from the oldest vines, in the highest, best-exposed parcel of the Gramolere vineyard. Although Bricat means 'small hill' in Piedmontese dialect, the name actually comes from the old owner of the vineyard purchased by the Manzone family in 1989.

#### TASTING NOTES

Manzone's Barolo 'Bricat' comes from the oldest vines, in the highest and best-exposed parcel of the Gramolere vineyard. Ruby red with garnet notes, Bricat offers bright aromas of small red berries, walnut and chocolate. A graceful Barolo, yet there is still plenty of underlying tannin in the background. Pair it with braised beef, roasts, truffle dishes and seasoned cheeses.

#### ABOUT THE WINERY

The Manzone winery was established in 1925 by Giovanni Manzone in Monforte d'Alba. A small, family-run operation consisting of 8.5 hectares located in some of the best crus in the Barolo appellation.

In 1965, Giovanni and Stefano Manzone bottled the first wines and little by little they purchased important vineyards such as Gramolere, Bricat and Castelletto. With a traditional winemaking approach, the entire production focuses on quality and limited to just about 45,000 bottles per year.

Manzone's high-elevation vineyards (1,500 feet) and their extreme steepness foster naturally low-yielding vines which produce wines that are approachable while young, yet remain amongst the most concentrated and longest-lived of all Barolos. Principles of natural, non-invasive agriculture are followed in the vineyards: no insecticides or fertilizers have ever been used. Minimal amounts of SO<sub>2</sub> are added and all the wines are unclarified and unfiltered.

In 2005, Mauro joined his father Giovanni in the management of the winery, and his sister Mirella followed in 2012. They both graduated from the famed Oenology School of Alba.

[www.manzonegiovanni.com](http://www.manzonegiovanni.com)