




MONTCALM
WINE IMPORTERS, LTD



WINERY	Giovanni Manzone
WINE	Barolo DOCG 'Gramolere'
REGION	Piemonte
VARIETAL	100% Nebbiolo
LOCATION OF VINEYARDS	Gramolere vineyard in Monforte d'Alba
AGE OF VINES	21-42 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 30-35 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	12-13,000 bottles
OENOLOGIST	Giovanni, Mauro and Mirella Manzone
NOTES	With 4 hectares, Gramolere represents the largest production Barolo for the Manzone family. Annual production varies based on whether the Riserva is made in the specific vintage. Gramolere is the very first Barolo made by the family in the 1960's and labeled as 'Gramolere'. Gramolere faces Bussia and the soil composition is very similar deriving in wines that show similar style and elegance as Bussia.

TASTING NOTES

100% Nebbiolo sourced from the Gramolere vineyard, this elegant Barolo is lively ruby red with a thick texture. Typical rose, cherry and wild fruit notes with a slightly spicy and balsamic touch. Silky, full and supple with balanced tannins and a good acidity which makes it an excellent choice over roasts, game 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 Gremolere, 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 SO₂ 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