



PAOLO MANZONE BAROLO MERIAME

SKU: ITPMBM

Paolo Manzone is one of the leading producers of Barolo. Prior to purchasing and renovating his property in Serralunga, Paolo Manzone spent many years as a highly respected wine consultant. The focus now is on the underrated cru Meriame where the family of Paolo's wife Luisella have had vineyards for generations but had previously sold the fruit until Paolo decided to release wines under the family name. Today, this collaboration has raised the profile of the Meriame cru, and Paolo's wines have won widespread recognition. His wines are traditional in style; structured and complex.

The grapes come exclusively from 70 year old vines in the steep Meriame vineyard, an underrated Barolo cru which Paolo has almost singlehandedly brought to recognition through the quality of his wines.

A classic fermentation occurred and then the wine is aged for 28 months for 70% in big Slavonian oak barrels of 1500 litres and for 30% in 350 litres French oak barrels.

Grape: Ideal with a mushroom risotto, venison or Osso Bucco

Tasting Notes: Powerful yet elegant with notes of mulberry, spice, game and truffle. Tremendous length, fragrance, power and complexity.

Closure: Natural Cork

