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PAOLO MANZONE BAROLO RISERVA 2019

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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 for the Riserva grapes come from 65 year-old vines, 20% in Serralunga and 80% in the Meriame cru.

The wine ages for 3 years in large oak barrel followed by 2 years in 500 litre ceramic Tuscan jars. The wine has just been released after further ageing in bottle.

Tasting Note: Perfumed bramble fruits, cinnamon, roasted meats, ripe yet approachable tannins and a fine acidity that is so typical of the region. This is an outstanding red that reveal layer upon layer of complex flavour as it unfurls in the glass.

Food Match: Ideal with fine meat dishes such as slow cooked pork ravioli or roasted pigeon.

Closure: Natural Cork

