

# Margherita Otto



## TECHNICAL INFORMATION

Proprietor Alan Manley works all his vines by hand, and even weaves the long shoots into a cap (“*ar caple*”) instead of hedging/cutting the growing vine tips. This cap acts as an umbrella and helps to protect the bunches from the sun and hail. A tractor is employed for mowing and working the soils. Composted cow manure is applied in small quantities every few years as fertilizer, and traditional treatments of copper and sulfur are applied in the smallest doses possible to protect the fruit.

Alan employs a mix of 10, 25, 35, and 52hl barrels (“*botti*”) for aging. Barrels are sourced from the Mittleberger cooperage in Bolzano, and worked for neutral flavor effect on the wine.

**Established:** 2015

**Proprietor/Winemaker:** Alan Manley

**Appellation:** Barolo / Langhe Nebbiolo

**Soils:** A mix of marls (lime-rich clays), with occasional intrusions of sandstones.

## THE WINES

	Vineyard & Grapes	Winemaking	Average Production
<b>Barolo</b>	Assembled from 0.20ha (Serralunga d’Alba), 0.48ha (Monforte d’Alba), 0.25ha in Pernanno MGA (Castiglione Falletto - until 2019), 0.98ha in Vignane MGA (Barolo - starting in 2018) and 0.58ha in Coste di Rose MGA (Barolo - starting in 2020).	When conditions allow, fruit from each vineyard is harvested as it ripens and is added to the ongoing fermentation. This “continuous ferment” occurs in concrete tanks with only indigenous yeasts employed. A further maceration of 20-25 days follows under <i>cappello sommerso</i> .  After pressing, the new wine is racked into concrete or stainless for malolactic fermentation and is then transferred to traditional <i>botti</i> for 32-34 months before bottling.	growing to ~900 cases by the 2020 vintage.
<b>Langhe Nebbiolo</b>	0.24ha of Langhe Nebbiolo in the Coste di Rose MGA (Barolo). The first vintage is 2020.	Similar to the Barolo, but there is no extended maceration and the wine spends 14-16 months in barrel before bottling.	growing to ~200 cases by the 2020 vintage.