



# primavera

- SELECTIONS -



**LOCALITY:** Barolo

**WINEMAKER:** Alan Manley

[margheritaotto.com](http://margheritaotto.com)



**PIEDMONT**

## MARGHERITA OTTO

It's always intriguing to hear about a new Barolo producer, and in recent years there have been many. Some you could argue don't have the experience or real estate to produce a wine of quality, but Margherita Otto is not one of them.

Originally from the U.S., Alan Manley owned his own restaurant, but in the mid 90s he made his first trip to the Langhe and caught the Barolo bug. Alan regularly travelled to the Langhe each year and spent lengthy periods of time working with producers such as Elio Altare, Cavallotto, Sandrone and Bartolo Mascarello. The latter had the largest influence on his winemaking career, and it's where he honed his winemaking skills. In 2011, he packed his bags and moved to the region permanently.



Alan Manley

We first met Alan back in 2012 at Bartolo Mascarello, where he still works today; over the years, Maria Teresa Mascarello and Alan have formed a strong bond. All of his connections to the Langhe have played an integral part in the DNA of M8. After three trial vintages, 2015 was his inaugural release.

Named in honour of his grandparents, Margherita Otto is all about Nebbiolo, and there is only one wine we are receiving for this vintage, the 2016 Barolo. Alan sources from three of the main communes, Castiglione Falletto (Pernanno cru), Monforte d'Alba and

Serralunga. Going against the modern grain of making cru or single site wines, Alan, like his mentors, blends all three parcels together, and in roughly equal proportions.



'Sotto Rionda' Vineyards, organically grown in Serralunga

The sites are picked when each is ready, so the 'continuous ferment' method – as used by traditional blender producers like Mascarello – is employed. Alan continues down this traditional path with long, slow fermentation using indigenous yeasts. Extended maceration times of around 40–45 days in cement using 'capello summerso' (submerged cap) are also the norm. Once racked, the wine spends four years in a combination of large Mittelberger (Alto Adige) botti and French oak botti. The end result is a Barolo that feels established, showing effortless elegance and vitality while displaying dark fruits, spice and minerals, underpinned by a focused Monforte tannin frame.

## THE WINE



As expected, Alan only produces a very small amount of wine, and with his first release into the Australian market, there is only the one, but in two formats:

<b>Margherita Otto Barolo 2016 (750ml)</b>	<b>\$139.75 LUC</b>
<b>Margherita Otto Barolo 2016 (1500ml)</b>	<b>\$311.75 LUC</b>