



.. VINI IN MONFERRATO ..

Quargento | Piemonte | Italia

QUALITY | STYLE | PASSION

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COLLE MANORA

1. **A** Story born in 1981

Born from the careful recovery of an ancient 19th century farmhouse and its lands, **COLLE MANORA** proudly managed by the Schön family, dominates the smooth hills of Monferrato (Piemonte), in a natural amphitheater of single-body vineyards, set among the picturesque villages of Quargnento and Fubine.

In the hands of **Giorgio Schön**, entrepreneur and gentlemen driver, and **Marina Orlandi Contucci**, whose family has been linked to the wine culture for generations, the winery and its wines carry within them all the values of *Made in Italy*: **Quality, Elegance, Passion.**

The pride of the historic Monferrato area, with its robust native grapes, combined with the aromatic fantasies of international varieties, produces wines of great personality: the perfect gathering of the Italian style, inspired by the creative flair of **Mila Schön**, *the Lady of Fashion*, and the love for **racing cars** - represented since the logo: a red stroke, placed to collect and protect a bunch of grapes.



COLLE MANORA

2. Numbers



.: **Foundation: 1981**

.: **Hectars: 75 | of Vineyards: 20**

.: **Average Altitude: 150 m s.l.m.**

.: **Bottles produced: 120.000**

.: **Native grapes:**
Barbera, Albarossa, Nebbiolo

.: **International Grapes:**
Sauvignon Blanc, Chardonnay, Viognier,
Pinot Nero, Cabernet Sauvignon, Merlot



COLLE MANORA

3. Vines & Vineyards

The **single-body, guyot-trained vineyards** surround the farmhouse like a natural amphitheater, each following the natural conformation and characteristics of the land and its microclimate, to enhance the personality of each wine. The plants derive from a **meticulous study of the climate and terroir**, and agriculture follows rigorous practices, with deep attention to nature and biodiversity.

The aim is to **accompany and protect the vines during the seasonal cycle**, acting on each plant to enhance the varietal characteristics, while preserving the balance between human activities and the natural environment.

The management is **totally manual**, from winter pruning to harvest. The treatments are reduced to a minimum, preferring products of natural origin and **sustainable agricultural practices** such as green manure, in compliance with the specifications of the **National Quality System for Integrated Production (SQNPI)** - in the process of certification.



COLLE MANORA

Terroir

The Monferrato region is a splendid and romantic area, with surprising geological variability and a millenary and fascinating history, not surprisingly recognized by **UNESCO** as a World Heritage Site. Isolated from the sea by the Apennine chain and embraced by the Alps, it displays a **continental climate**, with dry summers and severe winters.

The hill on which the winery stands is part of the **ancient seabed**, which slowly emerged in a rise that lasted millions of years, rich in **marl and limestone veins, sands and red clays**. Even in a small area, the different slopes show **important variations in composition**, which have directed viticulture: more clay and sand towards the south-east, for the white and light red grapes, limestone and marl to the south-west, for the reds of great structure.

The arrangement of the hills protects the vineyards from frost and hail, creating an ideal microclimate, the result of which is that unique elegance that we find in every glass of Colle Manora.



COLLE MANORA

Natives, Internationals

Innovation and research have been fundamental since the first harvest: Colle Manora has been among the first Monferrato wineries to introduce the study of the terroir, green pruning and thinning, sustainable agriculture and the zoning of international grapes such as Sauvignon Blanc. The rediscovery of further international varieties such as Chardonnay, Cabernet Sauvignon, Viognier and Pinot Nero has become **the distinctive feature of Colle Manora**.

But you cannot grow without deep roots: **the recovery of old Barbera clones**, raised on the land of the old farmhouse, has given rise to **perfectly zoned vineyards**, which today produce magnificent yields.

We also have been among the first to welcome the project for the rebirth of **Albarossa**: a rare, mysterious and powerful grape, a cross between Barbera x Nebbiolo di Dronero, at the same time **deeply traditional and fully modern**.



COLLE MANORA

4. Winery

Heat of the estate, fulcrum of all activities and venue for visits, tastings and events, the design of the cellar is a **tribute to technology**, at the same time respectful of its traditional aspect: steel and glass run through the interiors, designing a path that communicates with pride the modern values of **style and elegance**.

Everything here reveals the **great care** that directs every moment of winemaking: from the thermo-controlled stainless-steel vats to the **air-conditioned warehouse**.

The **barrique cellar** deserves mention: designed as a car box, where the wines are aged at controlled temperature and humidity in **French oak barriques and Italian tonneaux**, under the silent protection of the **bodywork of a Ferrari Barchetta**, a fascinating guardian who symbolizes the world Colle Manora.



COLLE MANORA

5. Wines

Pure varietal wines and blends of excellence: we enhance the terroir with the richness of native vines, without losing sight of the charm of international varieties.

The vinification takes place with hand-harvested grapes exclusively from our vineyards, cultivated with sustainable agriculture practices, and follows rigorous practices to offer authenticity to all lovers of **wines with great personality.**

Because every wine of our family has **a story to tell that goes beyond just tasting, and well beyond the denomination:** there are those who are the result of tradition (*Pais, Manora, Piangalardo*), of a desire (*Mila*), of a passion (*Double Bubble, Rosso Barchetta*), of innovation (*Mimosa, Ray, Palo Alto*).

A *leidmotiv* where **elegance is the founding element**, and each glass becomes a **unique experience.**

:. ELEGANCE IN WHITE



DOUBLE BUBBLE
Piemonte DOC Sparkling
charmat long BRUT

Chardonnay 100%

The magic of bubbles
Aromatic and vibrant
Perfect Aperitif



MIMOSA
Monferrato DOC White

Sauvignon Blanc 100%

Extraordinary elegance
Young and fragrant
Bright and crisp



MILA
Monferrato DOC White

Chardonnay&Viognier
Oaked

Dedicated to Mila Schön
Precious and charming
Wine of infinite nuances

:. TERROIR



PAIS
Barbera del Monferrato DOC

Barbera 100%

The Monferrato's soul
Young and fruity
Perfect at all times



MANORA
Barbera d'Asti Superiore DOCG

Barbera 100%
Oaked

The queen of Colle Manora
Fruity and smooth
Magnificent fruit of tradition



RAY
Piemonte DOC Albarossa

Albarossa 100%

Rare as a red diamond
Intriguing and mysterious
Exotic game of spices

:. RED COLLECTION



PALO ALTO
Piemonte DOC Pinot Nero

Pinot Nero 100%
Oaked

Strength and personality
Deep and velvety
Wonderfully seductive



ROSSO BARCHETTA
Monferrato DOC red

Cabernet Sauvignon&Merlot
Oaked

Ferrari Passion
Smooth and full-bodied
Elegant and powerful



PIANGALARDO
Barolo DOCG

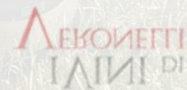
Nebbiolo 100%
Oaked

The undisputed King
Intense, balsamic, precious
Pure perfection



COLLE MANORA

Awards and Accolades





COLLE MANORA

6. Visits & Hospitality

The Colle Manora team is available for purchases, visits, tastings and events. To involve visitors and enthusiasts to discover our uniqueness, we find a **wineshop**, a **tasting room** and three small **museums**:

.: *The Mila Schön Mini Fashion Museum*: memories and clothes of the great stylist, inspirer of timeless elegance.

.: *Motoralbum Lancia Martini & Historic Cars*: collection of classic road and racing cars (*open on dedicated days only*).

Furthermore, an **equipped event space** is available for every occasion: **incentives, ceremonies, private events, rallies and meetings**.

Lastly, a **B&B with two charming apartments** surrounded by the vineyards awaits visitors for days of relaxation and taste.



COLLE MANORA

7. Contacts

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