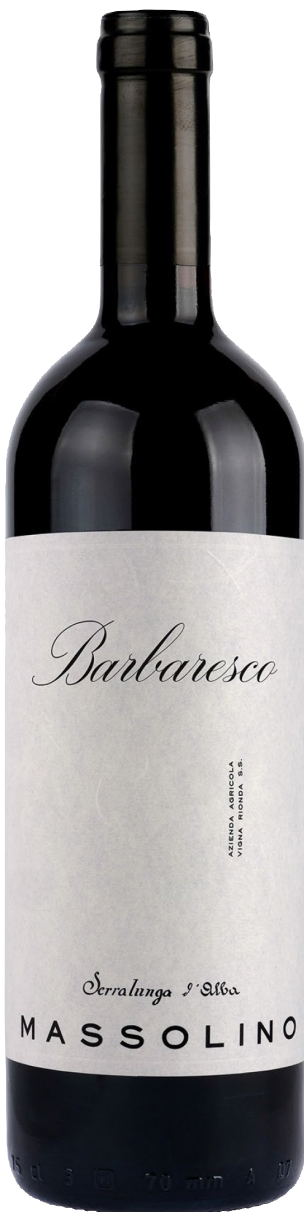




Serralunga d'Alba

MASSOLINO

BARBARESCO 2021



Barbaresco is without doubt another feather in the cap of Italian winemaking. For us, it represents a dream come true.

The soil in the Barbaresco production zone offers us a very special expression of the Nebbiolo grape. These vineyards yield delicate and elegant wines with exceptional balance and finesse. The resulting expression is highly alluring and captivating. Barbaresco is without doubt another feather in the cap of Italian winemaking and, as far as we are concerned, it represents an extraordinary project that had been in our minds for years. At long last, at the end of 2018, we were lucky enough to find some perfectly located vineyards, giving us the chance to fulfil our long-cherished dream.

Soil composition: Mixed consistency.

Produced with wild yeasts: Yes.

First year of production: 2019

Vinification and aging: Traditional Barbaresco, with medium fermentation and maceration in oak vats at a temperature of around 30°C (86°F); aged in large Slavonian oak barrels for up to 18 months, followed by bottle ageing in special cool, dark cellars.

Vintage 2021: The 2021 vintage began with a mild winter, though plenty of rain and some snow ensured an excellent supply of water, which proved to be essential over the course of the rest of a quite dry vintage. Plant growth resumed as per normal and in keeping with traditional timing, allowing to mitigate the damage of the frost which hit at the beginning of April and that resulted in an evident yield cut in some areas. A long period of fine weather began with spring and lasted throughout the summer, with recorded temperatures in line with averages for the time of year and without excesses, especially at night. We didn't have problems of hailstorm during the summer that continued regularly, with average temperatures and little rainfall, although no hydric stress was recorded. The harvest began mid-September and continued over the half of October for the Nebbiolo variety. The grapes were healthy, with optimal phenological maturity and optimal sugar content and strong acid profile. In the last part of the season, at the beginning of October, some rains arrived which helped to make the concentration of the Nebbiolo grapes more balanced, transforming a vintage started slightly early into a fairly late harvest vintage. Excellent colors with high but not excessive alcohol content with solid tannins but not aggressive and with an excellent level of acidity. It's a vintage with a very pure expression, pretty elegant and well balanced but also with strong personality that will grant an excellent ageing potential in certain variety. We think it's another great expression of our land!

Tasting Notes: The soil in the Barbaresco production zone offers us a very special expression of the Nebbiolo grape. These vineyards yield delicate and elegant wines with exceptional balance and finesse. The resulting expression is highly alluring and captivating.

Color: Moderately intense garnet red.

Bouquet: Outstanding harmony, beautifully polished tannins and balanced acidity; it has a pleasantness that undoubtedly emphasises the character of this extraordinary territory... these are the qualities we seek in our Barbaresco wines!

Serving Suggestions: We recommend decanting and serving at a temperature of 18-20°C (64°-68°F). Its finest expression is achieved in pairings with rich and strongly flavoured dishes, from fresh pasta with rich meat or vegetable sauces to grilled or roast red meat. It is also excellent with a variety of cheeses, ranging from soft cheeses to delicate, blue-veined specialities.

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