

Serralunga d'Alba

MASSOLINO

BARBARESCO 2022

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 2022: The 2022 vintage was one of the earliest and driest ever, and one of the most surprising for the quality obtained, considering the climate conditions. Winter was almost absent, with no snow falls and very mild temperatures, especially in the final part of the season. The growing season came rather early and uniformly. Despite the hope for a rainy spring, to compensate for the scarce water reserves, the drought was the common thread even for this period of the year. Temperatures were on average with the season. June and July were hot months, even hotter than the seasonal average and characterized by the absence of rainfalls. In between August and September, the temperatures, especially by night, were cooler. This helped to preserve the aromas and the acidity of the grapes. This year, the vines had performed a miracle, showing a great capability of adaptation and self-regulation. The vegetation, contained and with tiny grape clusters, had less evapotranspiration from the plant and, consequently, less necessity of water. The production itself was able to self-regulate: the clusters were very small and the production of the most arid areas (so, in the best exposed vineyards) was extremely contained, about the 50% of a regular vintage, without the need of green harvest. The vintage was surprising in terms of the quality of the wine: the dread was of plants in high stress caused by the lack of water, and of having grapes not able to reach the perfect ripeness point, while instead, the yield was low, but the quality was excellent! The vineyards, despite the big concern caused by the absence of rainfalls, were easily managed because, seen the restrained vegetation, the operations were less than in the previous years; the management of fungal attack issues was easy. With no rainfalls and low humidity level, downy mildew, powdery mildew and root rot were almost absent and therefore 2022 was the vintage we treated the vines the less. We mostly worked on the management of the land, with superficial operations focused on keeping the low humidity of the soil, and to help the vineyards and the grapes to properly get to ripeness.

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.

