

Serralunga d'Alba

MASSOLINO

BARBERA D' ALBA 2023



Barbera d'Alba DOC is a typical wine of our area, the queen of the Langa table. We have chosen vinification in steel only, to highlight its fruity notes. This Barbera is released onto the market in the spring following harvest.

A great classic of Piedmontese tradition, Barbera d'Alba DOC is well-rounded, sincere, vinous and perfect for pairing with typical local cuisine.

Soil Compostion: Mixed consistency tending towards limestone.

Wines that were fermented because of climate conditions: Yes

Soil Composition: Mixed consistency.

First year of production: 1896.

Vintage 2023: To the plants, allowing a slightly early budding. Luckily the second half of spring we witnessed a change of course, with heavy rainfall from May to June. A real godsend! This sudden transition from arid to humid climate, has put a strain on the management of the vineyard, especially we had to take care of fungal diseases, such as downy mildew. A very efficient management of the vineyards proved to be critical to growing healthy vines and obtaining excellent grapes. The humid climate endured until the end of June, when we finally saw the arrival of summer, with beautiful warm days and once again the total lack of rainfall. The spring rainfall, although abundant, had not been able to restore the water reserves, bringing a slowdown in ripening. A violent hailstorm occurred on July 6, which deeply affected the area of Roero and Albese, up to the Alta Langa, but that has graced, for our great luck, the Langa del Barolo. Thus, the rains at the start of September were very useful: in addition to reestablishing a proper water balance, they brought with them a decisive drop in temperature. The summer has returned to be heard from the second half of September and has accompanied us until the middle of October, on the occasion of the harvest of Nebbiolo, where there were peaks of 30 years! The second half of September saw the return of summer and it lasted until the middle of October, recording temperature way above the average. The Nebbiolo was harvested in the middle of the months, with peaks of 30°C (86°F). Despite our concerns, vines had performed once again a miracle, proven to adapt perfectly to these climatic conditions. Almost inexplicably we got balanced wines are the alcohol profile, with a good acidity, very fine and elegant. It was truly incredible!

Vinification and aging: The wine ferments for 10-12 days in stainless steel at around 30°C (86°F). This is followed by malolactic fermentation and a short period of maturing in stainless steel; the wine is usually bottled and released for sale during the spring after the harvest.

Notes: Thanks to the meticulous selection processes, excellent exposure and very low yields, very high quality grapes are obtained, giving very complex wines. With this product we wish to propose the typical characteristics of traditional Barbera: intriguing freshness, good body and a long finish.

Color: Deep purplish red.

Bouquet: Elegant, sweet and tempting, the intense and fruity notes characteristic of Barbera emerge.

Serving Suggestions: Vinous, fresh and well balanced. An easy to drink wine which is tasty and rich without being excessively binding. It is best to serve it at temperatures between 18-20°C (64-68°F). Perfect with Langhe cuisine and very tasty dishes in general. Excellent with past, rice and soup, braised or grilled red meats and medium-mature cheeses. It is also perfect for aperitifs, with appetisers and sliced meats.

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