

Serralunga d'Alba

MASSOLINO

# BARBERA D' ALBA 2024

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

**Soil Composition:** Mixed consistency tending towards limestone.

**First year of production:** 1896.

**Vinification and aging:** The wine ferments for 10-12 days in stainless steel at around 30°C. 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.

**Vintage 2024:** The 2024 vintage began as the 2023 one had ended: marked by heat and dryness. The winter of 2024, like that of 2023, was completely dry, with temperatures significantly above average. The first three months of the year continued in this direction, accompanied by growing concern for the health of the vines, as we were recovering from a long period of drought.

In April, however, there was a turning point: intense periods of rain began and lasted throughout the spring, into the early summer. The situation improved in July and August, with warm and pleasant weather. Unfortunately, from September through the first week of October, the rain returned, creating significant problems for the vines and the grapes. The first rains were a blessing; the plants finally had a chance to breathe and sprout. However, all this excess humidity caused several problems that threatened the health of the grapes: since we didn't use herbicides, it was necessary to work constantly to keep the rows clean, and the treatments also required special attention.

Despite everything, we managed the vineyard excellently, and the losses due to downy mildew and powdery mildew were kept to a minimum. Of course, July and August had led us to believe the weather had stabilized, but September, in addition to being rainy, was also hot and humid. The grapes did mature, but we harvested all varieties (from Moscato and Dolcetto to Nebbiolo) just on the edge of ripeness, picking between rain showers, in the mud, rushing, and taking risks. Those who, for various reasons, didn't manage to harvest in time were hit by more heavy rain in the second half of October, and unfortunately, the remaining grapes were lost.

Therefore, it cannot be said that 2024 was an exceptional vintage; it was certainly a challenging one. However, the wines are noteworthy: they are wines with a relatively low alcohol content, very well-balanced, with good acidity and a pleasant color tone, not too intense. These are wines with a medium body, but excellent drinkability and an interesting aromatic complexity. Overall, looking at the vintage, we can consider ourselves satisfied.

**Vinification and aging:** Temperature controlled fermentation around 30°C (86°F) and maceration in stainless steel lasting an average period of 7-9 days. This is followed by malolactic fermentation and a few months of maturation in stainless steel and cement.

**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.

**Palate:** Expansive and warm entry, opening into a multitude of flavors traceable to a rich and concentrated wine. Naturally dominant fruit and vinous character leaving behind a lingering and pleasant aftertaste.

**Serving suggestions:** It is best to serve it at temperatures between 18-20°C (64°-68°F). In keeping with Langa tradition this wine is ideal with all courses of a meal. It is also perfect for snacks featuring cured meats and cheeses, or at the beginning of a meal, served with starters (other than fish) and sliced meats. Pasta, rice, soup and red meats, particularly when grilled, enhance its good body and pleasantly drinkable quality.

