

Serralunga d'Alba

MASSOLINO

# BAROLO MARGHERIA 2019

*A Barolo that is historic for us: Margheria is synonymous with elegance and minerality.*

Barolo DOCG Margheria draws much of its character from calcareous soil, with a slightly higher percentage of sand than in our other subzones. Made for the first time in 1985, it has great ageing potential, like the great Barolo wines of Serralunga. Made from Nebbiolo grapes grown in our vineyard situated in the A.G.M. "Margheria" in Serralunga d'Alba.

**Soil composition:** Mixed consistency.

**Total Surface Area:** 1.5 Hectares

**Average age of vines** 40 years

**Altitude :** 280m (11417.3 inches) above sea level

**First year of production:** 1985

**Vinification and aging:** Traditional Barolo with long fermentation and maceration in oak fermenters ("tini") at temperatures around 30°C (86°F); the wine is aged in large Slavonian oak casks for up to 30 months before being left to mature in bottles placed in special dark, cool cellars.

**Notes:** Fantastic vineyard which combines the potency of our lands with the elegance and harmony generated by the sandy percentage of the soil. Traditional vinification and ageing are the natural complement to the outstanding characteristics of the grapes.

## TASTING CHARACTERISTICS

**Color:** Deep garnet red.

**Bouquet:** Ethereal, featuring spicy, tobacco and brushwood notes; there are also important mineral notes.

**Tasting Notes:** Classic and nicely harmonious wine, tannic when young and with considerable ageing potential, making it an unmistakable "Nebbiolo of Serralunga". It is best to decant and serve it at temperatures between 18-20°C (64°-68°F). An important wine, it encapsulates all the history of our land and fully expresses its talents when served with rich dishes, such as roast red meats or game stew. It is also excellent with medium-mature and mature cheeses.

**Seasonal Trend** 2019 was marked by two very different stages: a dry and warm spring and an overall rainy and relatively cool summer. Also, two major events occurred throughout the season: a high peak of temperature in late June, with the thermometer touching 40°C (despite the average summer climate being cooler) and a hailstorm at the beginning of September.

The year in the vineyard began slowly due to the winter season lasting

until February. This resulted in a delay in the arrival of spring, which brought about a period of rain and low temperatures until the middle of March. Nevertheless, plant growth resumed as per normal in the second part of spring, being sunny and dry and supported by the considerable amount of water accumulated in the soil.

These conditions continued throughout June: high temperatures combined with the availability of water in the soil created the conditions for rapid plant growth, which required vine growers to take great care over containing any plant protection issues. In particular, between 20th and 24th June a high peak of around 40°C was recorded, causing minimum scorching damage in the most exposed vineyards; hail nets installed in our most important plots helped to shade the grapes a bit and prevented possible harm. This heatwave was followed at the beginning of July by heavy rains, lasting for several days, immediately causing a fast temperature decrease. This led to a period marked by well-distributed rainfalls and mild temperatures, slowing down the plant growth and making for the anticipation developed in the first part of the season.

On September 5th there was the only hailstorm recorded in the Langhe, which luckily did not cause severe damage. A hailstorm in this season is potentially very dangerous, considering the advanced stage of maturation of the grapes; yet, once again, the hail nets did a wonderful job and we recorded minimum hail damage.

Apart from this unfortunate event, the season continued with a good alternance of sunny days and cool nights, making for a regular harvest start. The Nebbiolo grapes were picked in the second half of October, and analysis parameters showed good sugar levels and an excellent polyphenol profile, providing the wines a good structure and excellent aging potential; in other words, "classic".

Sustainable Practicing

