

Serralunga d'Alba

MASSOLINO

BAROLO 2020

Barolo DOCG Classico is the holistic expression of our hills. Made from grapes grown in different vineyards, it pays tribute to the traditional method once used to make wine.

Barolo DOCG Classico Massolino represents the synthesis of the different characteristics offered by each terroir. We have always preferred traditional ageing in large Slavonian oak barrels, to maintain a purer and more forthright identity. A broad and variable range of aromas, with a surprising expressive evolution over time.

Soil Composition: Mixed consistency tending towards limestone.

First year of production: 1947

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: Barolo DOCG classico occupies an outstanding role for our estate. With this wine, we wish to propose a bottle of the very highest level!

Vintage 2020: 2020 set off smoothly. Mild temperatures and little rain and snow resulted into an early start of vegetation growth. Later on, the vines suffered minor frost damage, as it often happens when vines sprout so early. Luckily the first part of spring was dry and sunny. Good weather and mild temperatures, with little rain in March and May. However, the mild winter caused the spread of the Noctuids (nottue in Italian), a kind of worm that eats buds and sprouts, potentially causing great harm to the vines; therefore, we had to spend about 20 nights in our vineyards "hunting" them and solve the problem! Between May and July frequent rainfalls slowed down the shoot growth and provided our soils with precious water which, together with not excessively high summer temperatures, prevented hydric stress. We had to take care of fungal diseases (downy mildew and powdery mildew) and contain the grass growth between the rows of vines. A very efficient management of the vineyards proved to be critical to growing healthy vines and obtaining excellent grapes. The 2020 vintage was a very generous one. Important green pruning operations were carried out in order to maximize our grapes quality levels. At the end of summer and autumn, the weather was just perfect. Although veraison (the color change of the grapes) started early, due to warm temperatures and sunny days, the cooler nights in September made up for the early start, slowing down the vegetation growth, granting perfect ripeness and excellent pH and acidity levels. To sum up, we are happy to confirm that the 2020 vintage has delivered us great wines with excellent structure, freshness and elegant tannins. We believe we are going to get excellent results, especially with our medium-long term ageing wines, Nebbiolo and Barolo in particular. This great harvest will be definitely one of the (few) positive things we'll remember of 2020!

Vinification and aging: Traditional Barbaresco, with long 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 a further 24 months in the bottle in special cool, dark cellars.

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Color: Garnet red color with variable intensity depending on the vintage.

Bouquet: The grapes come from different vineyards and this gives them a broad and variable spectrum of perfumes, ranging from tempting spicy notes to those of a sweeter, floral and fruity nature.

Serving Suggestions: A variety of sensations, with a full-bodied, classic and well structured wine which ages well and perfectly represents the important character of our land. It is best to decant and serve it at temperatures between 18-20°C. It achieves its best expression when served with red meats, particularly game, and with dishes dressed with truffle. It is also excellent with fresh egg pasta and meat sauce, and with risotto, as well as medium-mature cow's milk and goat's milk cheeses.

GREEN PRACTICES

Sustainable Practicing

Vegan Practicing

