

BAROLO 2022



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 Compostion: Mixed consistency tending towards limestone.

Produced with wild yeasts: Yes

First year in 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.

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.

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!

Color: Garnet red colour 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.
Tasting Notes: 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 (64°-68°F). 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.