

Serralunga d'Alba

MASSOLINO

DOLCETTO D'ALBA 2023

A red wine steeped in tradition, thanks to its distinct organoleptic characteristics, Dolcetto d'Alba DOC accompanies the dishes of the Langhe with elegance and harmony.

Dolcetto d'Alba DOC Massolino displays a typically Piedmontese DNA. Careful vinification aims to make it smoother and rounder, accentuating its drinkability.

Soil Composition: Mixed consistency tending towards limestone.

Wines that were fermented because of climate conditions: Yes

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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: 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: The soils of Serralunga convey exceptional structure to this grape, which offers characteristic freshness and fragrance.

Color: Bright ruby red with deep purplish hues.

Bouquet: Fresh, fruity, sweet and elegant perfumes strongly prevail.

Serving Suggestions: 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. It is best to serve it at temperatures between 18-20°C. 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.

GREEN PRACTICES

Sustainable Practicing

Vegan Practicing

Integrated Crop Management National Quality System

