

Massolino,

**Barbaresco `Albesani` 2019**

Barolo, Piemonte, Italy



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Franco Massolino</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>0.38g/L</b>
Acidity	<b>5.85g/L</b>
Wine pH	<b>3.54</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

**PRODUCER**

This 55 hectare estate has been in the Massolino family since 1896. Since 1994 the style of the wines has undergone a subtle transformation. Winemaker Franco Massolino has done a wonderful job of marrying change with a respect for tradition, something that sets him apart from most of the younger producers in Barolo today. This is in part dictated by the nature of the vineyards that the Massolino family owns in the commune of Serralunga d'Alba - the source of some of the greatest, most structured, robust and long-lived Barolo wines.

**VINEYARDS**

The Albesani vineyards are located in highly vocated MGAs, in the village of Neive. Vines are up to 60 years old and guyot trained. Soil is predominantly marly/calcareous, with variable clay or sand components, respectively in the most ancient or most recent geological formations. The altitude is 230 metres above sea level and the vines sit on a south-westerly facing slope. The mixed consistency of the soil in the Barbaresco area offers a unique nuance of Nebbiolo expression. The Albesani is the selection of the oldest vines within the MGA which are capable of producing wines that have exceptional balance and finesse, and are very elegant and refined.

**VINTAGE**

The weather in the 2019 vintage was representative of a fairly typical year. With few snowfalls during the winter and relatively generous rains at the beginning of the year. Spring started early, with warm summer temperatures arriving hastily. In July there was a sudden change of course with a period of heavy autumnal rainfall. The remainder of the season was in fact much cooler and consistently rainy; the vegetative development was more linear and slower, leading to a later harvest (mid-October). Overall, 2019 was a "classic" vintage, of excellent quality, not particularly high acidity, slightly lower alcohol content and excellent bodied wines with strong ageing potential.

**VINIFICATION**

This is a traditional Barbaresco, with long fermentation and maceration in oak vats at a high temperature of around 30°C. The wine is aged in in large Slavonian oak barrels for up to 18 months, followed by a further 24 months in bottle in specialised cool, dark cellars.

**TASTING NOTES**

This Barbaresco has a beautifully complex nose with aromas of flowers and scents of red fruit which dominate. Notes of hay, spices and tobacco also provide great depth and fullness. The palate is rich, elegant, perhaps slightly austere in its youth but capable of excellent ageing potential. Ripe tannins and a luscious velvety texture provide a long and luxurious finish.