

Massolino,

Barolo `Parafada` 2019**Barolo, Piemonte, Italy**

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

Fruit for this wine is grown in the 1.13 hectare Parafada vineyard, situated at an altitude of 330 metres above sea level. The chalky, marl soil in this south-facing vineyard produces excellent quality grapes. The vineyard is protected from the wind by a ridge formation which helps the grapes ripen fully even in cooler vintages. The vines are Guyot trained and are planted at a density of 5,800 vines per hectare and the yield, 4.5 tonnes per hectare. The average age of these vines is 55 years.

VINTAGE

2019 was marked by two very different stages - a dry and warm spring, and overall rainy and relatively cool summer. The vintage began slowly due to winter lasting until February. Spring was sunny, with dry conditions and a good amount of water storage in the soil which allowed plant growth. The warm temperatures continued throughout June. Hail nets were installed to help protect the vines and prevent possible harm to the grapes. July saw heavy rainfall, immediately causing a drop in the hot temperatures. Despite a hailstorm in early September, the growing season continued regularly. The Nebbiolo grapes were picked mid-October and showed excellent sugar levels and polyphenolic profile, providing the wine with structure and ageing potential.

VINIFICATION

Fermentation took place at temperatures between 31-33°C for 15 days. The wine was mostly then aged in 500-700 litre barrels, with some being aged in 225 litre barriques, for around 30 months before bottling. The wine remained in bottle for a further year before release.

TASTING NOTES

This Barolo is deep garnet red in colour with bright hues. The bouquet is intense and complex, with red fruit aromas and floral and spicy notes. On the palate, this wine shows the elegance and charm that is typical of the Nebbiolo grape, with flavours that are robust, rich and yet still elegant.

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| Grape Varieties | 100% Nebbiolo |
| Winemaker | Franco and Roberto Massolino |
| Closure | Natural Cork |
| ABV | 14.5% |
| Residual Sugar | 0.41g/L |
| Acidity | 6.1g/L |
| Wine pH | 3.49 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Vegan |