

Massolino,

Barolo Riserva `Vigna Rionda` 2017

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

Grapes for this wine were grown in the 2.3 hectare 'Vigna Rionda' vineyard, which is one of 35 recognised Serralunga crus (MGA). Situated mid-slope at 330 metres above sea level, the vineyard is at an ideal altitude for Nebbiolo and is protected from northern winds by the Castelletto hills. The marl-limestone mix of soils, together with the microclimate, enables the production of wines with an optimum balance of structure, aroma and finesse. The vines are Guyot trained and are planted at a density of 5,000 to 6,000 vines per hectare. The average yield is 4.5 tonnes per hectare and the vines are 30-50 years old.

VINTAGE

The 2017 vintage will be remembered for the heat and very little rain. Winter was mild, with higher than average temperatures between February and March that caused early budburst. Flowering occurred in mid-May. Summer was predominantly sunny and dry, with some rainfall around the end of August/beginning of September that slowed down the vines' growth cycle. Temperatures dropped in mid-September, which triggered a substantial diurnal shift. This helped the grapes to retain good levels of acidity. Harvest began earlier than usual, in late-September, with yields lower than average but of stunning quality.

VINIFICATION

'Vigna Rionda' is a classic style of Barolo, made using traditional vinification techniques. Fermentation and maceration lasted 25-30 days at temperatures between 31 and 33°C. The wine was aged for three and a half years in traditional, large Slavonian oak barrels. The wine was then bottled and aged in the Massolino cellars for a further two years prior to release.

TASTING NOTES

Bright garnet red, this Barolo has an intense and complex nose with aromas of black cherries, rose petal and violet coupled with savoury notes of mushroom, tar and forest floor. Probably the most powerful of all the Massolino wines, it perfectly showcases the essential characteristics of Barolo, with grand structure, robust tannins and vibrant acidity endowing it with great potential for further ageing.

Grape Varieties	100% Nebbiolo
Winemaker	Franco and Roberto Massolino, Giovanni Angeli
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.47g/L
Acidity	5.95g/L
Wine pH	3.47
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, Vegan