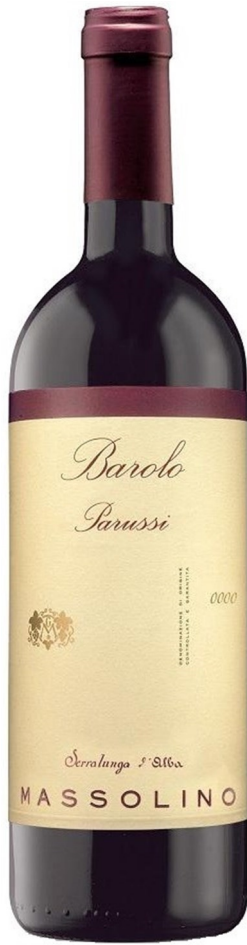


Massolino,
Barolo `Parussi` 2019
 Barolo, Piemonte, Italy



Grape Varieties	100% Nebbiolo
Winemaker	Franco and Roberto Massolino, Giovanni Angeli
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.46g/L
Wine pH	3.49
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, Vegan

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 Barolo is sourced from the 1.3 hectare Parussi vineyard in Castiglione Falletto, situated at an altitude of 300 metres above sea level. Purchased in 2007, this is Massolino's first vineyard outside of Serralunga d'Alba. The excellent south-east/south-west exposure of the vineyard, situated on the crest of the hill, guarantees the production of excellent quality grapes. Soil is predominantly calcareous clay and sand. Deeper and richer in sandy components than the soil in Serralunga d'Alba, it conveys remarkable elegance and mineral notes combined with silky tannins. The vines are Guyot-trained and are planted at a density of 5,000 vines per hectare. The average age of the vines is 40 years old. The average yield is 4.5 tonnes per hectare.

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 and maceration lasted approximately three weeks at temperatures between 31-33°C. The wine was matured in large oak casks for 30 months followed by a year in bottle before release.

TASTING NOTES

Deep garnet in colour, this wine has intense aromas of sandalwood, tobacco, leather and sweet spices. The palate has great structure and soft tannins with a very persistent finish.