

Massolino,

**Barbaresco `Albesani` 2021**

Barolo, Piemonte, Italy



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Franco Massolino</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</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 2021 vintage began with a mild winter, though plenty of rain and some snow ensured an excellent supply of water, which proved essential throughout the rest of a quite dry vintage. Despite frost episodes at the beginning of April, which resulted in an evident yield cut in some areas, a long period of fine weather began with spring and lasted throughout the summer. Recorded temperatures were in line with averages for the time of year and without excesses, especially at night. The harvest began mid-September and continued over the half of October for the Nebbiolo variety. The grapes were healthy, with optimal phenological maturity; the 2021 vintage shows excellent colours in the wine, characterised by high but not excessive alcohol content, solid tannins but not aggressive, and an excellent level of acidity. An elegant and well-balanced vintage but also with a strong personality that will grant excellent aging potential in certain varieties.

**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**

On the palate, this Barbaresco opens up with aromas of red fruits and hints of hay, spices and tobacco, providing great depth and structure.

The texture is rich, elegant with an excellent ageing potential. Only a limited number of bottles were produced . We recommend decanting and serving at a temperature of 18-20°C.