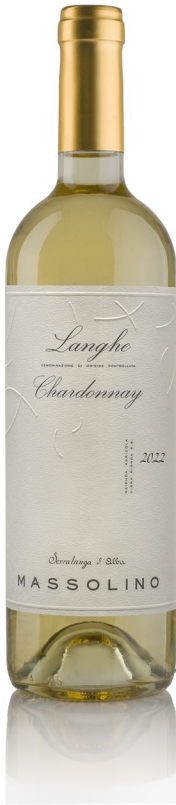


Massolino,
Langhe Chardonnay 2023
Piemonte, Italy



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

Massolino source their Chardonnay from highly regarded Barolo and Barbaresco crus: Vigna Rionda, Margheria, Parafada (all in Serralunga d'Alba) and Albesani (in Neive). Planted on predominantly limestone soils, between 230m and 320m above sea level, these vines are meticulously tended to create a rich, age worthy wine from sites traditionally reserved for Nebbiolo.

VINTAGE

The 2023 vintage began with a mild winter and the complete absence of rainfall. May and June brought much needed relief to the vines through heavy rain, however the sudden change from an arid to humid climate meant some hard work in the vineyard in order to fight off the pressure of disease. The summer was warm and dry, with some more rain in September which replenished the water balance ahead of October's harvest.

VINIFICATION

The wine is fermented and aged in a combination of barriques, casks and cement tanks. Those ageing in barriques and casks additionally undergo malolactic fermentation and remain on their lees for about 12 months. Once blended, the final wine is aged for a further six months in bottle before release.

TASTING NOTES

Bright straw in colour, the nose is defined by fresh, ripe fruit and a mineral edge. The palate is textured and expansive, with notes of stone fruit, green apple, lemon and a touch of sea salt. Best served at temperatures between 12-15°C.

Grape Varieties	100% Chardonnay
Winemaker	Franco & Roberto Massolino
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2.43g/L
Acidity	5.84g/L
Wine pH	3.35
Bottle Sizes	75cl
Notes	Vegetarian, Vegan