

Massolino,  
**Barolo 2021**  
Barolo, Piemonte, Italy

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### 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 Barolo, first produced in 1911, come from several vineyards in Serralunga d'Alba and Castiglione Falletto. The vineyards are located at an altitude of 320-360 metres above sea level, on soils composed predominantly of limestone. The vines are between 10 and 55 years old and Guyot trained with planting density of 5,000-6,000 vines per hectare.

### VINTAGE

The 2021 vintage began with rain and snow throughout the winter, which was crucial to replenish water reserves for the dry season to follow. A long stretch of warm and dry weather through the summer prevented any disease development, and water stress was avoided. The harvest occurred from mid-September to mid-October and yielded healthy Nebbiolo grapes with optimal maturity, sugar, and acidity.

### VINIFICATION

This wine underwent a long maceration and fermentation in oak fermenters ("fini") at approximately 30°C. Ageing took place in large Slavonian oak casks for 30 months followed by further maturation in bottle before release.

### TASTING NOTES

This wine is bright ruby-garnet in colour. With the grapes sourced from different sub-areas of Serralunga, there is a spectrum of perfumes on the nose, ranging from spicy to sweet, floral and fruit. The palate is a classic example of the region; full-bodied, elegant and well structured, with great ageing ability.

Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Franco &amp; Roberto Massolino</b>
Closure	<b>Diam</b>
ABV	<b>14%</b>
Residual Sugar	<b>0.49g/L</b>
Acidity	<b>5.72g/L</b>
Wine pH	<b>3.42</b>
Bottle Sizes	<b>37.5cl, 75cl, 150cl</b>
Notes	<b>Vegetarian, Vegan</b>