

Massolino,  
**Barbera d'Alba 2024**  
Roero, Piemonte, Italy

*Serralunga d'Alba*  
**MASSOLINO**



## 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 are sourced from several vineyards in Serralunga d'Alba. The vines are Guyot-trained and are approximately 10 to 45 years old. The plant density ranges from 5,000 to 6,000 vines per hectare depending on the age of the vineyard. The vineyards are planted at 330 metres above sea level and soils are predominantly limestone.

## VINTAGE

The 2024 vintage began with a mild winter and no rainfall, continuing the drought from the previous season. April brought intense periods of rain, which lasted throughout the spring and early summer, rejuvenating the vines for the warm and pleasant summer that ensued. Unfortunately, prior to harvest the rain continued, threatening the health of the grapes. Harvest began in early October between rainy spells, keeping yield losses to mildew at a minimum. This challenging vintage created relatively low ABV wines that are well-balanced with good acidity.

## VINIFICATION

The wine fermented for 10-12 days in stainless steel tanks, at temperatures between 31-33°C. The Barbera was then left to mature for a short period of time. Bottling and release happened in the spring after the harvest.

## TASTING NOTES

This wine is deep purple in colour, with elegant and intense red fruit aromas. The palate is refreshing and well-balanced with supple tannins and a long, fragrant finish.

|                 |                                     |
|-----------------|-------------------------------------|
| Grape Varieties | <b>100% Barbera</b>                 |
| Winemaker       | <b>Franco and Roberto Massolino</b> |
| Closure         | <b>Screwcap</b>                     |
| ABV             | <b>13.5%</b>                        |
| Residual Sugar  | <b>0.81g/L</b>                      |
| Acidity         | <b>5.76g/L</b>                      |
| Wine pH         | <b>3.45</b>                         |
| Bottle Sizes    | <b>75cl</b>                         |
| Notes           | <b>Vegetarian, Vegan</b>            |