Massolino,

Barolo 'Parussi' 2021 Barolo, Piemonte, Italy



| Grape Varieties | 100% Nebbiolo |
|-----------------|------------------------------|
| Winemaker | Franco and Roberto Massolino |
| Closure | Natural Cork |
| ABV | 14.5% |
| Residual Sugar | 0.97g/L |
| Acidity | 5.66g/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 1.65 hectare Parussi vineyard in Castiglione Falletto, situated at an altitude of 290 metres above sea level. Purchased in 2007, this is Massolino's first vineyard outside of Serralunga d'Alba. The excellent southeast/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.

VINTAGE

The 2021 vintage started with a mild winter with plenty of rain and snow, which provided essential as the remainder of the year was quite dry. Budburst began on schedule and the growing season recorded average temperatures and minimal rainfall. The harvest ensued mid-September and continued into mid-October, allowing the grapes to be concentrated but balanced. These growing conditions allowed for a pure and elegant expression of the region, creating a wine with excellent ageing potential.

VINIFICATION

A long fermentation and maceration was carried out in oak fermenters ("tini") at controlled temperatures around 30°C. The wine was aged in large Slavonian oak casks for up to 30 months followed by a year in bottle prior to release.

TASTING NOTES

Deep garnet in colour, this wine has intense aromas of sandalwood, tobacco, leather and sweet spices. The palate is beautiful and structured, with persistent tannins and a long, intense finish.