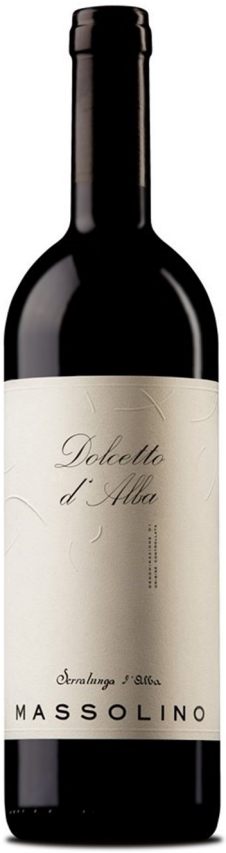
Serralunga d'Alba
MASSOLINO

Massolino,

Dolcetto d'Alba 2024

Barolo, Piemonte, Italy



Grape Varieties	**100% Dolcetto**
Winemaker	**Franco and Roberto Massolino, Giovanni Angeli**
Closure	**Stelvin Lux**
ABV	**13%**
Residual Sugar	**0.39g/L**
Acidity	**5.1g/L**
Wine pH	**3.48**
Bottle Sizes	**75cl**
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

This wine comes from a 3.2 hectare vineyard in the commune of Serralunga d'Alba. The altitude is 330m above sea level and the soil is varied but consists largely of limestone. Vines are trained following the Guyot system, planted at a density of 5000 vines per hectare for the younger vines and 6.000 for the older plantings. The average age of the vines is 20 – 25 years and the first year of production was 1896.

VINTAGE

The 2024 vintage began with a mild and dry winter. April brought intense periods of rain, which lasted throughout the spring and early summer, replenishing the water reserves for the warm and pleasant summer that followed. The rain continued prior to harvest, threatening the grapes health. Harvest began in early October between rainy spells, keeping yield losses to mildew at a minimum. This vintage created relatively low alcohol wines that are well-balanced with good acidity.

VINIFICATION

Grapes were hand harvested and selected in the vineyards. They were then crushed and fermented in temperature controlled stainless-steel tanks at temperature of 27-29°C for a period of seven to nine days. Malolactic fermentation followed naturally in the same tanks. The wine is then aged for a short period of time in stainless-steel and cement tanks. After four months in the bottle, the wine is released.

TASTING NOTES

This is a bright ruby-red, fresh, fruity and elegant Dolcetto with red berry aromas on the nose. The palate opens to a multitude of flavours of red cherries and berries. The concentration of flavours is balanced by a refreshing acidity that is evident on the long persistent finish.