## MASSOLINO

# Barbaresco 2022 Barolo, Piemonte, Italy



100% Nebbiolo
Franco Massolino
Diam
14.5%
0.61g/L
5.39g/L
3.47
75cl
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**

The grapes for the Barbaresco come from 3.5 hectare vineyards located in the highly vocated MGAs of Serraboella, Starderi and Albesani, in the village of Neive. Vines are up to 40 years old and guyot trained. Soil is predominantly marly/calcareous, with clay and sand components, respectively in the most ancient or most recent geological formations.

### **VINTAGE**

The 2022 vintage began with a very mild winter, leading to an early and uniform budburst. Spring was dry with mild temperatures, followed by a hot and arid summer. In August and September, cooler evening temperatures helped preserve the grapes' aroma and acidity. Despite challenging conditions and low yields, the early harvest produced grapes of outstanding quality.

## **VINIFICATION**

The grapes were pressed and then fermented in oak fermenters ("tini") at temperatures around 30°C. The wine was aged in 25 to 30 hectolitres large Slavonian oak casks for up to 18 months before bottling. The wine aged in bottle for at least 6 months before release.

## **TASTING NOTES**

The wine shows beautiful floral notes, accompanied by hints of raspberry and red currant fruit. On the palate, there is harmony between polished tannins and balanced acidity.