

Massolino,

Barbaresco `Albesani` 2022**Barolo, Piemonte, Italy**

Grape Varieties	100% Nebbiolo
Winemaker	Franco and Roberto Massolino
Closure	Natural Cork
ABV	15%
Residual Sugar	0.79g/L
Acidity	5.5g/L
Wine pH	3.49
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

The Albesani vineyards are located in highly vocationed A.G.M.s, in the village of Neive. Vines are up to 60 years old and guyot trained. Soil is predominantly marly/calcareous, with variable clay or sand components, respectively in the most ancient or most recent geological formations. The altitude is 230 metres above sea level and the vines sit on a south-westerly facing slope. The mixed consistency of the terroir in the Barbaresco area offers a unique nuance of Nebbiolo expression. The Albesani is the selection of the oldest vines within the A.G.M which are capable of producing wines that have exceptional balance and finesse, and are very elegant and refined.

VINTAGE

The 2022 vintage started with a very mild winter season, prompting budburst to begin early and uniformly. Spring was very dry with mild temperatures, and a hot and arid summer followed. In August and September the evening temperatures were cooler, helping to preserve the aroma and acidity of the grapes. Despite the imperfect conditions and low yields, harvest came early yielding very high quality grapes.

VINIFICATION

This is a traditional Barbaresco, with long fermentation and maceration in oak vats at a high temperature of around 30°C. The wine is aged in large Slavonian oak barrels for up to 18 months, followed by a further 24 months in bottle in specialised cool, dark cellars.

TASTING NOTES

This Barbaresco has a beautifully complex nose with dominant aromas of flowers, raspberries and red currants. Notes of hay, spice and tobacco also provide added depth and fullness. The palate is rich and elegant; though slightly austere in its youth, it is capable of excellent ageing potential. Ripe tannins and a luscious velvety texture provide a long and luxurious finish. We recommend decanting and serving at a temperature of 18-20°C.