

Massolino,
Moscato d'Asti 2025
Roero, Piemonte, Italy



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 Moscato grapes were sourced from several vineyard sites in Serralunga d'Alba, situated at an altitude of 320-340 metres above sea level on the western edge of the Moscato d'Asti DOCG zone. The soil is composed predominantly of limestone. The vines are Guyot-trained and are planted at densities of 5,500 vines per hectare. They range in age from 20-25 years old. The average yield is eight tonnes per hectare.

VINTAGE

The 2025 vintage was shaped by a mild winter followed by a cool, even spring with abundant rainfall, replenishing soil moisture after the previous year's deficit. Although careful vineyard management was required early in the season, the stored water helped the vines withstand the brief heat spike in June, in an otherwise balanced summer without extremes. Flowering occurred around two weeks early, leading to a steady and regular ripening period. A dry, stable September supported aromatic and sugar concentration, resulting in wines of elegance and complexity.

VINIFICATION

Once at the winery, the hand-harvested grapes underwent a gentle pressing. The juice was pumped into temperature controlled, stainless-steel pressurized tanks. Fermentation took place at 15°C to preserve the flavour and aromatics of the Moscato grapes. The fermentation was then stopped when the wine reached 5% ABV by chilling the tank to 0°C, resulting in a gently sparkling wine with a high level of residual sugar.

TASTING NOTES

In the glass, the wine is bright yellow with a fine and long-lasting mousse. It opens with fresh and intense grape aromas, accompanied by notes of sage. On the palate, it has a refreshing acidity to balance the natural sweetness of this wine.

Grape Varieties	100% Moscato
Winemaker	Franco and Roberto Massolino
Closure	Stelvin Lux
ABV	5.5%
Residual Sugar	159.1g/L
Acidity	6.57g/L
Wine pH	3.21
Bottle Sizes	75cl