



MASSOLINO BAROLO DOCG

Varietal: Nebbiolo

Technical Notes:

The grapes come from different subzones in Serralunga and this gives them a broad and variable spectrum of perfumes, ranging from tempting spicy notes to those of a sweeter, floral and fruity nature.

Food Pairing:

It achieves its best expression when served with red meats, particularly game, and with dishes dressed with truffle. It is also excellent with fresh egg pasta and meat sauce, and with risotto, as well as medium-mature cow's milk and goat's milk cheeses.

Vineyard Notes:

Grapes grown in vineyards situated in the **area of Serralunga d'Alba** and Castiglione Falletto.

Altitude: between 320 and 360 m above sea level.

Soil composition: mainly calcareous with sometimes consistent variations from zone to zone.

Training system and vine density: traditional Guyot; from 5,000 to 6,000 vines per hectare.

Yield per hectare: 6.5 tonnes.

Average age of vines: from 10 to 55 years, depending on the vineyard.

Harvest: manual, in the second half of October.

First year of production: 1911.

Vinification and ageing: traditional Barolo with fermentation and maceration lasting about 15 days at temperatures which vary from 31 to 33° C; the wine is aged in large oak barrels for at least 30 months and is left to mature in bottles placed in special dark, cool cellars for just over a year.

Note: Barolo DOCG classico occupies an outstanding role for the estate. With this wine, we wish to propose a bottle of the very highest level!

