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The Independent Consumer's Guide to Fine Wines



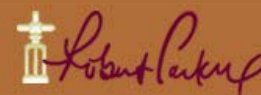
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The Wine Advocate Tasting Notes



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2004 Massolino Barolo

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RATING: 90 points

PRODUCER: Massolino

FROM: Barolo, Piedmont, Italy,

VARIETY: Nebbiolo

DRINK: 2010 - 2014

ESTIMATED COST:

SOURCE: WA, #174
Dec 2007

The 2004 Barolo is a classically-built wine redolent of perfumed, sweet fruit, violets, spices, tar, new leather, menthol and herbs. This medium-bodied, firm Barolo offers outstanding elegance and purity. It is a terrific effort at this level. Anticipated maturity: 2010-2014. Brothers Franco and Roberto Massolino have a top-flight set of wines with their 2004 Barolos. The wines are fermented in cement, then undergo malolactic fermentation in a combination of cement and steel prior to being racked into large Slavonian oak casks for roughly two and half years. The Parafada is the only Barolo that sees French oak. Readers who want to learn more about the estate can re-visit my recent feature on www.erobertparker.com. mporter: Domaine Select, New York, NY; tel. (212) 279-0799

2004 Massolino Barolo Vigna Margheria

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RATING: 95 points

PRODUCER: Massolino

FROM: Margaria, Serralunga d'Alba, Barolo, Piedmont, Italy,

VARIETY: Nebbiolo

DRINK: 2012 - 2024

ESTIMATED COST:

SOURCE: WA, #174
Dec 2007

The 2004 Barolo Margheria presents an exquisitely graceful expression of Serralunga terroir as it unfolds on the palate with layers of ripe red cherries, plums, new leather, iron, spices and menthol. It is a big, strapping Barolo, yet it also offers compelling inner sweetness, not to mention stunning overall balance. Tasted blind, it fared exceptionally well among some of the region's more famous wines. Anticipated maturity: 2012-2024. Brothers Franco and Roberto Massolino have a top-flight set of wines with their 2004 Barolos. The wines are fermented in cement, then undergo malolactic fermentation in a combination of cement and steel prior to being racked into large Slavonian oak casks for roughly two and half years. The Parafada is the only Barolo that sees French oak. Readers who want to learn more about the estate can re-visit my recent feature on www.erobertparker.com. mporter: Domaine Select, New York, NY; tel. (212) 279-0799

2004 Massolino Barolo Vigna Parafada

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RATING: 93 points

PRODUCER: Massolino

FROM: Parafada, Serralunga d'Alba, Barolo, Piedmont, Italy,

VARIETY: Nebbiolo

DRINK: 2010 - 2020

ESTIMATED COST:

The estate's 2004 Barolo Parafada is the most accessible of these 2004 Barolos. It possesses a fat, unctuous texture, with superb ripeness, poise and balance. A note of sweetness from the French oak lingers on the finish. In 2004 the Parafada is aged in a mix of 40% cask, 30% 500 liter barrels and 30% 225 liter barrels. The use of French oak gives this wine its full-bodied, soft, fruit-driven texture. Anticipated maturity: 2010-2020. Brothers Franco and Roberto Massolino have a top-flight set of wines with their 2004 Barolos. The wines are fermented in cement, then undergo malolactic fermentation in a combination of cement and steel

SOURCE: WA, #174
Dec 2007

prior to being racked into large Slavonian oak casks for roughly two and half years. The Parafada is the only Barolo that sees French oak. Readers who want to learn more about the estate can re-visit my recent feature on www.erobertparker.com. mporter: Domaine Select, New York, NY; tel. (212) 279-0799

2004 Massolino Barolo Vigna Rionda
Riserva

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RATING: (92-95) points

PRODUCER: Massolino 

Vigna Rionda ,
Serralunga d'Alba,
Barolo, Piedmont,
Italy,

VARIETY: Nebbiolo

DRINK: -

ESTIMATED COST:

SOURCE: WA, #174
Dec 2007

The 2004 Barolo Riserva Vigna Rionda (tasted from cask) reveals a compelling bouquet of violets, black cherries and spices, with a beautifully layered quality to the fruit and silky tannins. Today it comes across very much like the 1996 did at a similar stage. This will be a fascinating Barolo to follow. Brothers Franco and Roberto Massolino have a top-flight set of wines with their 2004 Barolos. The wines are fermented in cement, then undergo malolactic fermentation in a combination of cement and steel prior to being racked into large Slavonian oak casks for roughly two and half years. The Parafada is the only Barolo that sees French oak. Readers who want to learn more about the estate can re-visit my recent feature on www.erobertparker.com. mporter: Domaine Select, New York, NY; tel. (212) 279-0799

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