

BARBARESCO DOCG

Serralunga d'Alba
MASSOLINO

Barbaresco is without doubt another feather in the cap of Italian winemaking. For us, it represents a dream come true.

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Barbaresco is without doubt another feather in the cap of Italian winemaking and, as far as we are concerned, it represents an extraordinary project that had been in our minds for years. At long last, at the end of 2018, we were lucky enough to find some perfectly located vineyards, giving us the chance to fulfil our long-cherished dream.

Soil composition: mixed consistency.

First year of production: 2019.

Vinification and ageing: traditional Barbaresco, with medium fermentation and maceration in oak vats at a temperature of around 30°C; aged in large Slavonian oak barrels for up to 18 months, followed by bottle ageing in special cool, dark cellars.

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Tasting characteristics

Colour: moderately intense garnet red..

Bouquet: seductive floral notes emerge in the glass accompanied by notes of red fruit, creating a very precise identity; this is a gentler and more delicate wine than our Barolo, but with incredible charm.

Palate: outstanding harmony, beautifully polished tannins and balanced acidity; it has a pleasantness that undoubtedly emphasises the character of this extraordinary territory... these are the qualities we seek in our Barbaresco wines!!

We recommend decanting and serving at a temperature of 18-20°C. Its finest expression is achieved in pairings with rich and strongly flavoured dishes, from fresh pasta with rich meat or vegetable sauces to grilled or roast red meat. It is also excellent with a variety of cheeses, ranging from soft cheeses to delicate, blue-veined specialities.

