

BAROLO DOCG

Serralunga d'Alba
MASSOLINO

*Barolo DOCG Classico is the holistic expression of our hills.
Made from grapes grown in different vineyards, it pays tribute to
the traditional method once used to make wine.*

Barolo DOCG Classico Massolino represents the synthesis of the different characteristics offered by each terroir. We have always preferred traditional ageing in large Slavonian oak barrels, to maintain a purer and more forthright identity. A broad and variable range of aromas, with a surprising expressive evolution over time.

Soil composition: mixed consistency tending towards limestone.

First year of production: 1947.

Vinification and ageing: traditional Barolo with long fermentation and maceration in oak fermenters ("tini") at temperatures around 30°C; the wine is aged in large Slavonian oak casks for up to 30 months before being left to mature in bottles placed in special dark, cool cellars.

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

Tasting characteristics

Appearance: garnet red colour with variable intensity depending on the vintage.

Bouquet: the grapes come from different vineyards 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.

Flavour: a variety of sensations, with a full-bodied, classic and well structured wine which ages well and perfectly represents the important character of our land. It is best to decant and serve it at temperatures between 18-20°C. 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.

