BARBARESCO DOCG ALBESANI

Serralunga d'Alba
MASSOLINO

From the very first moment this wine began to ferment, we knew we were dealing with a superb expression of Nebbiolo.

A beautiful vineyard, situated in the municipality of Neive, with excellent exposure and altitude. A rich, elegant, sometimes austere wine, capable of combining great pleasure and excellent ageing potential. A small number of bottles of a very special Barbaresco!

Made with Nebbiolo grapes grown in our vineyard in the "Albesani" Me.G.A. in Neive

Altitude: 230 m above sea level.

Total surface area: : 2 hectares.

Soil composition: mixed consistency.

Average age of vines: 50 years.

First year of production: 2019.

Vinification and ageing: traditional Barbaresco, with long fermentation and maceration in oak vats at a temperature of around 30°C; aged in large oak barrels for up to 18 months, followed by a further 24 months in the bottle in special cool, dark cellars.

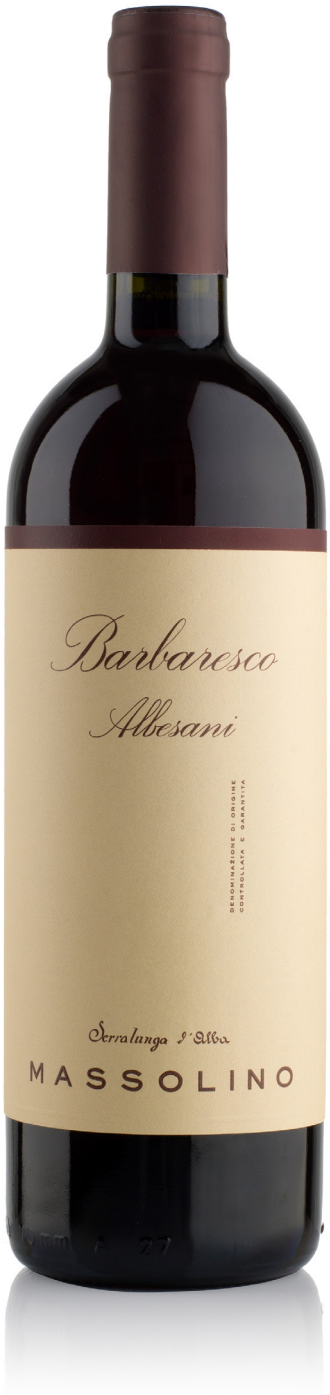
Notes: from the very first moment this wine began to ferment, we knew we were dealing with a superb expression of Nebbiolo: a beautiful vineyard, excellent exposure and altitude... everything we need to give us perfect grapes!

Tasting characteristics

Colour: deep garnet red.

Bouquet: this wine offers us highly complex, open and very pleasant aromas; flowers and scents of red fruit dominate but notes of hay, spices and tobacco also provide great depth and fullness!

Palate: rich, elegant, sometimes austere, capable of combining great pleasure and excellent ageing potential. A small number of bottles of a very special Barbaresco! We recommend decanting and serving at a temperature of 18-20°C. This wine achieves its finest expression when paired with red meat, particularly game, and truffles. It is also excellent with fresh-egg pasta dishes with meat sauces, or risotto, not to mention medium-mature cow's and goat's milk cheeses.



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