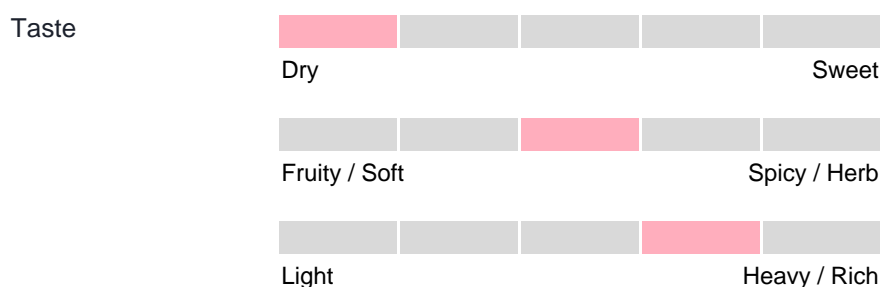




BAROLO MARGHERIA BAROLO DOCG MASSOLINO



Barolo DOCG, Massolino, Piedmont, Italy



Vintage 2019

Notes Ethereal aromas with predominant notes of spices, tobacco and undergrowth. The palate is full-bodied, elegant and harmonious at the same time, The finish is persistent long with flavors reflecting Mediterranean spices.

Accompanying Pair with rich dishes such as braised red meats as well as medium aged cheeses.

Vinification Traditional Barolo, fermentation and maceration in oak barrels, 30 months aging in large Slavonian oak barrels. Subsequently, the wine is aged in bottle for 1 year.

Grape varieties 100% Nebbiolo

Alcohol 14.5%

Format 75 cl

MASSOLINO

The Azienda Agricola Massolino Vigna Rionda was founded in 1896 by great-grandfather Giovanni Massolino. Today, already in the fourth generation, the company is dedicated to the production of high quality wines. The excellent locations of this winery and the great dedication to the production and preparation of the grapes have brought this winery to the top of the Barolo producers. In 1990 a new cellar was opened in Serralunga d'Alba, which allows the wines to be stored at controlled temperature and humidity. The wines that are produced all come from the own vineyards.