

# CANTINA MASSARA

## BAROLO DOCG MASSARA



**VARIETY:** Nebbiolo

**GEOLOGICAL AREA:** historic vineyard of the winery located and nearly a monopole in the municipality of Verduno at 265m a.s.l. The Massara vineyard was the first to be replanted completely by Andrea Burlotto in 1970. The soils are chalky-white, a mix of clay, limestone, and mineral chalks. Long called one of the “sori d’la matin” by Langhe growers, the vineyard enjoys perfect south-southeast exposure, ensuring maximum sunlight while sparing the vineyard the hottest hours of the afternoon sun.

**VINEYARD:** we use the espalier training system with Guyot pruning. The vineyard is 50 years old and consists of 4,000 vines. It has a yield of 75 quintals per hectare. Harvest in mid-October.

**VINIFICATION:** it is carried out, in full respect of tradition, with long macerations of the pomace and delicate pumping over for light oxygenation, to ensure maximum extraction of the polyphenols. Alcoholic fermentation lasts 18 – 20 days in temperature-controlled, stainless-steel tanks at a temperature of 28°C.

**AGING:** in Slavonian oak barrels (50hl) for 36 months.

**BOTTLING:** racked from the barrels, the wines are bottled in the hottest summer months to avoid the risk of oxidation, which is more likely to occur at cold temperatures. This usually takes place between June and July. The bottles are then kept lying down at 16 C° for at least four months before being released.

**COLOR:** bright garnet red, developing brick hints with age.

**BOUQUET:** ample and balsamic, an elegant, perfumed mix of red fruits, including raspberry and cherry, with botanical notes such as thyme, wisteria, and violet.

**TASTE:** approachable even when young thanks to abundant fruit and smooth, fine tannins fade leaving behind hints of licorice and fresh mint.

**ALCOHOL:** 14.5%

