

CANTINA
MASSARA

BAROLO DOCG

VARIETY: Nebbiolo



GEOLOGICAL AREA: A blend of grape from three different hills in Verduno (Massara, Neirane and Castagni) with altitudes ranging from 240 meters to 350 meters above sea level: lush fruit from Massara at 240 meters composing 35% of the blend, structure and tension from the calcareous-clay soils of Castagni at 350 meters composing 50%, and more robust tannins from Neirane at 290 meters for the remaining 15%. The soils are predominantly calcareous marl and clay in varying percentages, contributing to the unique characteristics of each sub-zone reflected by balance and complexity in the wines.

VINEYARDS: we use the espalier training system with Guyot pruning. The age of the vines varies from 15 years to 40 years old, yielding an average of 80 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 to introduce oxygen thus guaranteeing good extraction of polyphenols. The alcoholic fermentation lasts 18–25 days in temperature-controlled stainless-steel tanks at a temperature of 28°C.

AGING: in Slavonian oak barrels (50hl – 75hl – 100hl) for 36 months.

BOTTLING: racked from the barrels, the wines are bottled in the hottest summer months to avoid the risk of oxydation, 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.

COLOUR: deep garnet red with ruby hints.

BOUQUET: Complex aromas of red cherry and raspberry, sweet spices, dried roses and violets, fresh leather and mushroom.

TASTE: Balanced with smooth tannins. Flavors of cherry and raspberry mingle with hints of licorice and dried figs, finishing with hints of mint and lingering raspberry. Refined and powerful wine at the same time.

ALCOHOL: 14.5%.

