



Barolo Docg 2009 Massara

Vineyard

The Massara vineyard faces south-east and lies at 265 m. a.s.l. in the village of Verduno, on parcel 137p of land registry map sheet X (planted partly in 1988 and the remainder in 1992). The total area is 1.22,49 hectares, all planted with the Nebbiolo variety. The white soil is mainly chalky clay, known as the “Marne di Sant’Agata” (30% sand – 55% clay – 15% limestone). From this kind of soil we obtain very elegant and fragrant wines, with a great potential ageing.

Picking and maceration

The grapes are handpicked, sorting only the best bunches and placing them into a 20 kilos baskets. The harvest took place on October 6th 2009. The maceration in “tino” (open top wooden vat) lasted for 40 days, with regular punching down of the cap and, at the end of the alcoholic fermentation, we used the traditional technique of the “submerged cap” to continue with a static maceration.

Ageing

The wine aged for 32 months in large Slavonian oak casks and 2 months in steel tanks, followed by 21 months in the bottle prior to its release on September 2014.

Bottling

The wine was bottled, without any fining nor filtration, on October 1st 2012, with lot no.L12-10. The 2009 production has been of 5294 Albeisa bottles, 330 half bottles, 203 magnums and 17 Jeroboams.

Tasting notes

Clear garnet red. A complex and warm blend of herbs, blackberries, mint, sweet liquorice and ripe fruits. Full-bodied and flavoursome with firm tannins and a long tasty finish.

Analytical Data

Alcohol 14.50% Vol.
Acidity 5.8 g/l

Awards

93 points – Wine Enthusiast
17/20 – Jancis Robinson
4 stars - Decanter

Vintage 2009

The 2009 winegrowing season will be remembered for a winter characterized by particularly heavy snowfall, which guaranteed considerable water reserves that turned about to be extremely useful considering the lack of rainfall for most of the summer. Climatic conditions were good during September and October and the fine weather favoured the grape harvest, both for early and late ripening grape varieties.

