

## Massolino

A pinnacle of Serralunga d'Alba, Barolo Vigna Rionda Riserva 2017 shows unrivalled depth, elegance, and ageing potential, embodying the Massolino family's proudest achievement.

## Barolo Rionda Riserva 2017

Piedmont, Italy

### Region and Vineyards

The **Vigna Rionda cru** in Serralunga d'Alba is widely recognised as one of the most prestigious sites in Barolo. Located at 300 metres altitude, it extends across 3 hectares with soils of **mixed composition**, marked by calcareous marl and clay. This unique balance of soil and microclimate produces wines of exceptional complexity and longevity. The exposure and natural drainage encourage steady ripening, ensuring Nebbiolo achieves its full aromatic and structural potential.

The vines, averaging up to **50 years of age**, yield fruit of remarkable intensity and character. First bottled as a single vineyard by Massolino in 1982, Vigna Rionda has since become a touchstone for the style of Serralunga. Known for its combination of power and finesse, the vineyard consistently delivers Barolo of rare depth and elegance, with a capacity to age for decades.

### Winemaking

Vigna Rionda Riserva follows **traditional Barolo vinification**, a hallmark of Massolino's philosophy. Grapes are vinified in large oak vats, undergoing long fermentation and maceration at about 30 °C. This extended process allows for the extraction of profound colour, fine-grained tannins, and layers of complex aromatics that form the foundation of the wine.

The maturation is equally patient: the wine spends up to **42 months in large Slavonian oak casks**, followed by an additional **24 months of bottle ageing** in the estate's cool, dark cellars. This lengthy elevage, unique within Massolino's range, ensures the Riserva enters the market only in its sixth year. The result is a wine that balances **longevity and elegance**, requiring patience but rewarding with unparalleled nuance.

Serralunga & SIGN MASSOLINO



Alcohol:14,00 %

Composition: 100% Nebbiolo





# Barolo Rionda Riserva 2017

#### **Tasting Notes**

- Color: Bright garnet red, vivid and transparent.
- **Aroma:** Complex and enveloping, ranging from youthful notes of red fruits and flowers to evolved tones of tobacco, brushwood, and exotic spice.
- **Palate:** Profoundly structured yet elegant, with power, length, and harmony. Firm tannins and vibrant acidity frame the fruit, while the finish is endlessly persistent, destined to evolve for decades.

#### Did you know?

Vigna Rionda is the only wine in the Massolino range released as a **Riserva**, held in the cellar for six years before release. Its reputation is so legendary that locals say something almost **mystical happens on this hill**, endowing the wines with a singular harmony that makes them impossible to imitate.

#### Wine Pairing Ideas

- **Braised beef in Barolo:** The wine's structure mirrors the depth of this regional classic.
- **Roast lamb with rosemary and garlic:** Herbal notes resonate with Nebbiolo's savoury elegance.
- Wild boar ragù with pappardelle: The power and complexity of the cru complement gamey richness.
- Mature cheeses such as Castelmagno or Parmigiano Reggiano: Their crystalline textures soften the tannic grip and highlight the wine's lingering finish.

# 98 vinous

#### Vinous (Antonio Galloni) (VN): 98 Points (2017)

The 2017 Barolo Riserva Vigna Rionda is flat out stunning. All the purest essence of Rionda comes through in a captivating Barolo that dazzles. Sweet red cherry fruit, kirsch, rose petal, licorice and blood orange are some of the many aromas and flavors that lift from the glass. Exotic and racy, the 2017 is a flat-out stunner. Now, for the million dollar question. Is it better than the 2016? Right now, I give an edge to the 2017 for its greater finesse and total sense of exotic beauty. But time will be the judge. I do look forward to tasting the 2016 and 2017 side by side!



#### Robert Parker (RP): 97 Points (2017)

This is a gorgeous wine, and although it could stand more years of aging, you're not wrong to enjoy it in the near or medium term either. The 2017 Barolo Riserva Vigna Rionda is packed tight with dark fruit, but it also shows a delicately savory edge with black licorice and rusty metal. The wine's intensity and the mouthfeel are sublime. Aging sees it go into botte for 36 months followed by another 36 months in bottle before its release.







# Barolo Rionda Riserva 2017



Decanter (DCT): 96 Points (2017)

A traditional style with long fermentation and maceration in oak vats at a temperature of around 30°C, then aged in large Slavonian oak barrels for up to 42 months, followed by a further 24 months in the bottle. The nose is impressively fresh and vibrant, with a mix of white pepper, watermelon, wild strawberry and mint leaf. Less restrained than usual, on the palate the attack is firm, still young, and chewy, with brilliant long acidity and a cherry kernel finish. It deserves time to develop more complexity. (AF) (2/2023)



