

This single-vineyard Barolo combines the power of Serralunga with a touch of finesse from sandy soils, offering complexity and remarkable longevity.

Barolo Margheria 2021

Piedmont, Italy

Region and Vineyards

The **Margheria cru** lies in the heart of **Serralunga d'Alba**, one of the most powerful Barolo communes. Sitting at around 280 metres altitude, this 1.5-hectare vineyard faces favourable exposures that ensure full ripening of Nebbiolo grapes.

Its soils are predominantly **calcareous with a small percentage of sand**, a combination that brings both **potency and elegance**. The average vine age is around 40 years, yielding grapes of high concentration, yet with a refined mineral edge. First produced in 1985, Vigna Margheria has become a cornerstone of Massolino's identity.

Winemaking

Margheria follows Massolino's traditional Barolo methods, emphasising purity of fruit and terroir. Grapes undergo **long fermentation and maceration in large oak fermenters (tini) at about 30 °C**, ensuring optimal extraction of colour, tannins, and aromatics.

Ageing takes place in **large Slavonian oak casks** for up to 30 months, followed by about one year of bottle maturation in the estate's cool, dark cellars. This classic process preserves Nebbiolo's noble tannic structure and enhances its **ageing potential**, while respecting the wine's natural harmony.

Tasting Notes

- **Color:** Deep garnet red with youthful vibrancy.
- Aroma: Ethereal, with spicy and tobacco notes, hints of brushwood, and distinctive mineral undertones.
- **Palate:** Classic and harmonious, firm tannins in youth gradually soften with ageing. The wine shows structure, elegance, and a long finish, epitomising the character of **Nebbiolo from Serralunga**.

Serralunga & Silva MASSOLINO



Alcohol:14,50%

Composition: 100% Nebbiolo





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Did you know?

Margheria was first vinified as a single cru by Massolino in **1985**, making it one of the estate's earliest ventures into vineyard-designated Barolo. It is still considered the cru that best bridges Serralunga's famed **power** with a graceful **mineral delicacy** born of its sandy soils.

Wine Pairing Ideas

- **Roast venison with juniper berries:** The wine's tannins and minerality enhance the earthy, gamey flavours.
- **Braised beef with truffles:** Its structure pairs seamlessly with the richness and umami depth of truffle dishes.
- **Wild mushroom risotto:** The earthy, savoury notes mirror the flavours of porcini and forest mushrooms.
- Mature pecorino or Parmigiano Reggiano: The firm tannins soften against the crystalline texture of aged cheeses.



Robert Parker (RP): 96 Points (2021)

The Massolino 2021 Barolo Margheria draws its fruit from Serralunga d'Alba. It reveals aromas of forest berry and wild cherry with candied orange, flint and crushed granite. I also find toasted aniseed at the back. The team at Massolino has done great work managing the tannins that feel quite silky and long, rendering a glossy sheen to the finish.



James Suckling (JS): 96 Points (2021)

This has lovely aromas of blueberries, pine resin, orange rind and a touch of lavender. The palate is medium- to full-bodied with supple tannins in the context of the vintage. It has a seductive, tender, well-integrated fruit profile that makes it very attractive. Drink or hold



Jeb Dunnuck (JD): 94 Points (2021)

The 2021 Barolo Margheria has a transparent red hue and reveals a sweetly perfumed bouquet of preserved strawberries, purple flowers, herbes de Provence, and sweet herbs. The palate has more tension than the nose would suggest and has fine, coiled tannins, even acidity, and a refreshing feel with a chalky texture through its balanced and elegant finish. This is a lovely medium-bodied and weightless feeling wine from Massolino to drink over the coming 12-15 years."



