



ITALY
ANTONIO GALLONI

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This is a beautiful set of wines from brothers Franco and Roberto Massolino. These Barolos offer gorgeous balance in the mid-weight style of the vintage.

Massolino's cask-aged **2005 Barolo Margheria** is a sweet, layered wine that shows superb depth and precision. Deceptively medium in body, the wine offers up plums, spices, licorice, iron, herbs and flowers in a chiseled, beautifully articulated style, with a long, pure finish. There is plenty of punch underneath, however, and this delicious Barolo should drink well to age 20 and likely beyond. Today the Margheria is quite fresh and primary, and readers will need to be patient before the wine is ready to give its finest. This is classic Serralunga Barolo.

The **2005 Barolo Parafada** is gorgeous in this vintage. The Parafada is the only Barolo here that sees French oak, and although the estate has lowered the percentage of new oak, the smaller barrels give this wine an explosive quality that is all its own. In 2005 the Parafada is all about textural richness rather than delineation, but it reveals an enveloping, sensual personality with attractive warmth that carries through all the way to the long, smooth finish. This beautifully balanced, sublime Barolo is another wonderful effort from the Massolino brothers.

The **2005 Barolo** is a very pretty wine made in an ethereal, soft style. Pretty notes of dark cherries, leather, licorice and sweet spices come together in a wine of unusual grace at this level. The wine shows no hard edges and a pure, fresh finish.

Massolino does so many things well, and the **2008 Moscato d'Asti** is no exception. This engaging Moscato offers up ripe pears, crisp apples, flowers and spices with terrific focus, energy and vibrancy. It is a delicious wine, but, like all Moscatos, is best enjoyed young.

