

DOLCETTO D'ALBA DOC 2025



A red wine steeped in tradition, thanks to its distinct organoleptic characteristics, Dolcetto d'Alba DOC accompanies the dishes of the Langhe with elegance and harmony. Dolcetto d'Alba DOC Massolino displays a typically Piedmontese DNA. Careful vinification aims to make it smoother and rounder, accentuating its drinkability.

Soil Composition: Mixed consistency tending towards limestone.

Wines that were fermented because of climate conditions: Yes

Soil Composition: Mixed consistency.

First year of production: 1896.

Vintage 2025: The 2025 vintage was initially marked by a rather mild winter, with temperatures rarely dropping below zero and only a few frost nights. Starting in February, however, numerous frosts occurred, accompanied by very dry conditions, with no snowfall and only limited rainfall.
Budbreak took place at a normal time, allowing vineyards to avoid any late frost damage. Spring began with abundant rainfall, which helped replenish groundwater and soil reserves. These conditions, however, made weed and disease management more challenging and caused a slight delay in vegetative and phenological development.
During June, high temperatures (reaching 35–38 °C) accelerated vine growth and led to a slight phenological advance. Disease pressure remained manageable without major issues.
July was unusually cool, with frequent rainfalls—though no hail events were recorded. These conditions reactivated downy mildew and powdery mildew outbreaks, requiring prompt vineyard interventions.
Until around August 20th, temperatures rose sharply again, and in the most exposed areas, sunburn was observed on some grape clusters.
In September, harvest began very early for the earliest-ripening varieties. Subsequent rainfall slowed down ripening, but from mid-September onward, the combination of warm days and cool nights promoted excellent aromatic and phenolic maturation, particularly for varieties such as Barbera and Nebbiolo.
In conclusion, the 2025 vintage shows very high potential, with balanced fruit and optimal ripening both from a phenolic and aromatic standpoint.

Vinification and aging: Temperature controlled fermentation around 30°C (86°F) and maceration in stainless steel lasting an average period of 7-9 days. This is followed by malolactic fermentation and a few months of maturation in stainless steel and cement.

Notes: The soils of Serralunga convey exceptional structure to this grape, which offers characteristic freshness and fragrance.

Color: Bright ruby red with deep purplish hues.
Bouquet: Fresh, fruity, sweet and elegant perfumes strongly prevail.
Tasting Notes: Expansive and warm entry, opening into a multitude of flavors traceable to a rich and concentrated wine. Naturally dominant fruit and vinous character leaving behind a lingering and pleasant aftertaste. It is best to serve it at temperatures between 18-20°C (64-68 F).
Serving Suggestions: In keeping with Langa tradition this wine is ideal with all courses of a meal. It is also perfect for snacks featuring cured meats and cheeses, or at the beginning of a meal, served with starters (other than fish) and sliced meats. Pasta, rice, soup and red meats, particularly when grilled, enhance its good body and pleasantly drinkable quality.