

Bricco Mollea





Piedmont, Italy



Profile

Massimo Martinelli was the winemaker for his uncle Renato Ratti for 42 years and was president of the Barolo Consorzio for a period. He and Renato also started the museum of Barolo which he still curates. He retired some years ago, but continues to make small quantities of Barolo, Langhe Nebbiolo, and Dolcetto under his own label. To know Massimo is to know that he is advocate of the traditional style of winemaking but his approach to his wines is quite nuanced. Besides being a lauded winemaker, Massimo is also a prolific artist and writer.

Details

-  Nebbiolo
-  Blue-grey marl, clay, fine sand
-  1.5 ha
-  40-year-old vines



Barolo

The Bricco Mollea Il Barolo 'Come Lo Sento Io' (which means 'Barolo as I know it') is grown in the mid slopes of La Morra. It represents the very best of the classic style of Barolo and carries on the decades-long tradition that Massimo established at Ratti. wines that are garnet red, silken in texture, and display power without weight.

Winemaking for Massimo is straightforward and properly light handed. He employs the old-school techniques of long macerations, aging in large, Slovenian botte, and plenty of bottle age before release.

The Barolo has aromas that are precise with notes of ink, red rose, bay leaf, spices, and dried mushrooms—all backed by a core of wild strawberries. The palate is all at once silky and fine grained, yet has the telltale dense, tannic texture of Nebbiolo that is marked acidity.

Finer Points

- 375 cases produced on average
- 25 cases imported
- Very Limited
- A testable, traditionalist's Barolo

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