

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 an 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

-  Dolcetto
-  Blue-grey marl, silt, sandstone
-  2.0 ha
-  50- to 70-year-old vines



Dogliani

The Bricco Mollea 'Assanen di Massimo Martinelli' is made from Dolcetto grown on the estate in Vicoforte in the southernmost tip of Langhe Region, at the foot of the Maritime Alps. Ancient vines dominate the planting and Massimo's regenerative farming approach helps the vines explore and express nature of Dolcetto and the charm of Dogliani.

Wild yeast fermentation and aging are carried out in concrete tanks which helps to retain the fresh, crunchy, red-fruited nature of the wine. That combined with a short, 10-day maceration is responsible for the energy and verve of the wine.

Dogliani is the spiritual home of Dolcetto and one of the cooler regions in which it is grown. This helps to highlight the pure and bright aromatics of cranberry, black plum, and white flowers. There is a touch of savory character to this wine as well which adds complexity to its freshness and ushers in a welcome touch of bitter chocolate on the finish.

Finer Points

- 400 cases produced on average
- 40 cases imported
- Very Limited
- Validates the birthright of Dolcetto in Dogliani

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