

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, silt, sandstone
-  2.0 ha
-  30- to 60-year-old vines

Langhe Nebbiolo

The Bricco Mollea 'Vurei di Massimo Martinelli' is made from Nebbiolo grown in the softer, sandier side of La Morra and from Vicoforte in the southernmost tip of Langhe Region, at the foot of the Maritime Alps. Old vines dominate both vineyards and Massimo's regenerative farming approach helps the vines explore and express these extreme locations.

Fermentation takes place mostly in concrete tanks and lasts around 10-12 days. The wine undergoes its malolactic fermentation in concrete as well where it ages for six months before bottling. Simple, unadulterated winemaking.

Langhe Nebbiolo is a pleasurable and approachable wine that offers plenty of varietal purity. Clarity of the Nebbiolo grape shines through with its classic aromas of forest berry, white licorice, and dusty earth. The wine offers everything you look for in Langhe Nebbiolo: informality, elegance, and personality...which kind of describes Massimo himself.



Finer Points

- 400 cases produced on average
- 40 cases imported
- Very Limited
- A bright almost crushable Nebbiolo

True North Wine Merchants

Sbeer@truenorthwines.com
707-479-5356 mobile

