



EMPSON & CO.
Experience Italy in a Wine glass



Barbaresco DOCG Riserva Rocche Massalupo

A beautifully poised Nebbiolo with remarkable elegance and precision. Delicate aromas of wild cherry, raspberry and dried rose petals unfold alongside hints of blood orange, fresh mint and white pepper. The palate is refined and vibrant, with silky tannins framing layers of red berries, subtle spice and a distinctive chalky minerality. Long, graceful and beautifully balanced, the finish lingers with notes of dried herbs and a touch of earthy complexity. A sophisticated Barbaresco that captures both finesse and the unique character of the Rocche Massalupo vineyard.

Wine exported to: USA

Most recent awards

KERIN O'KEEFE: 94



Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Oak
Length of alcoholic fermentation:	25 days
Type of yeast:	Selected
Maceration technique:	Submerged cap
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	1,000 liters
Aging before bottling:	36 months
Aging in bottle:	24 months
Closure:	Cork



Vineyard

Vineyard location:	Treiso
Soil composition:	Limestone
Vine training:	Guyot
Altitude:	1,017 feet (310 meters) above sea level
Vine density:	4,300 vines per hectare
Yield:	8,000 kg per hectare
Exposure:	South
Years planted:	1965-1970

Time of harvest:	Early to Mid October
Total yearly production (in bottles):	1,055 bottles

Tasting Notes and Food Pairings

Tasting notes:	A beautifully poised Nebbiolo with remarkable elegance and precision. Delicate aromas of wild cherry, raspberry and dried rose petals unfold alongside hints of blood orange, fresh mint and white pepper. The palate is refined and vibrant, with silky tannins framing layers of red berries, subtle spice and a distinctive chalky minerality. Long, graceful and beautifully balanced, the finish lingers with notes of dried herbs and a touch of earthy complexity. A sophisticated Barbaresco that captures both finesse and the unique character of the Rocche Massalupo vineyard.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Excellent with braised short ribs, mushroom risotto, and truffled pasta.
Aging potential:	Up to 20 years
Alcohol:	14.50%
Winemaker:	Walter Lodali /Umberto Cagnasso