



# Cantina Bartolo Mascarello

## OVERVIEW

**Proprietor:** Maria Teresa Mascarello  
Bartolo Mascarello was perhaps the Langhe's staunchest defender of traditional winemaking. His daughter, Maria Teresa, has built on this estate's noble legacy, making some of Barolo's iconic wines.

## ADDITIONAL WINEMAKING NOTES

Organic viticulture.

No fining or filtration.

Grapes are picked by hand and cleaned of damaged fruit in the vineyard.

Aging occurs solely in large, neutral botti (2,500 – 5,000L).

## THE WINES

	Grapes	Soils	Winemaking	Aging	Avg Prod
<b>Dolcetto d'Alba</b>	100% Dolcetto from Monrobiolo della Bussola (.56ha) and Rue (0.2ha), both in the commune of Barolo.	Clay with sand, Tufa, and limestone substrates.	Both sources are fermented together in a single concrete vat for 8-12 days before transfer to botti.	8-9 months in botti.	450 cases
<b>Barbera d'Alba</b>	100% Barbera from San Lorenzo (0.6ha) in the commune of Barolo.	Sandy with significant clay.	Fermented in a single concrete vat for ~10-12 days before transfer to botti.	20 months in botti.	450 cases
<b>Barolo</b>	100% Nebbiolo from San Lorenzo (0.25ha), Rue (0.5ha), Cannubi (1.0ha) in the commune of Barolo, and Rocche dell'Annunziata (1.2ha) in the commune of La Morra.	In Barolo, clay with Tufa and sand. In La Morra, clay with fingerings of sand.	Grapes are co-fermented in concrete tanks, and left to macerate (with the cap of skins held submerged) after fermentation for a combined 30-50 days.	30 months in botti.	1,400 cases