

Giuseppe Mascarello



OVERVIEW

Proprietor: Mauro Mascarello

Winemaker: Mauro & Giuseppe Mascarello

The Mascarello family began estate-bottling in 1881. Today, their estate holds a monopoly of the great Monprivato vineyard, producing some of Barolo's longest-lived and most complete wines from its soils.

VINEYARD INFORMATION

Soils: Many variations of calcareous marls.

Zone: Primarily Castiglione Falletto

ADDITIONAL WINEMAKING NOTES

The Mascarellos practice "natural" viticulture, and prune to limit yields.

All harvesting is by hand.

No chemical pesticides or fertilizers are employed in the vineyards.

Winemaking shows the utmost respect for tradition and the terroir – simple fermentations with the native yeasts, and long aging in large, neutral barrel.

THE WINES

	Fruit Source	Avg Yields	Fermentation	Aging	Avg Prod
Dolcetto d'Alba "Santo Stefano di Perno"	Santo Stefano di Perno in Monforte d'Alba	35 hl/ha	7 days with floating cap.	12 months in tank.	500 cases
Barbera d'Alba "Scudetto"	Old vines around Santo Stefano di Perno in Monforte d'Alba	30-35 hl/ha	12-16 days with floating cap.	24 months in large cask.	900 cases
Langhe Freisa "Toetto"	Toetto in Castiglione Falletto	30-35 hl/ha	7 days with floating cap.	15-18 months in medium-large casks.	200 cases
Barolo "Monprivato"	Monprivato in Castiglione Falletto	30 hl/ha	20-25 days with floating cap.	35 months in medium-large cask.	2,250 cases
Barolo "Ca d'Morissio"	100% Michet clone from prime parcel of Monprivato	30 hl/ha	~25 days with floating cap.	48 months in medium-large cask.	200 cases