

Cantina Bartolo Mascarello



TECHNICAL INFORMATION

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 most elegant and iconic wines. No artificial fertilizers, herbicides or pesticides are employed in the vineyards, and winemaking is ultra-traditional, with long macerations and extended aging in large, neutral *botti* (2,500 – 5,000L). As did her father, Maria Teresa blends her vineyards to make a single Barolo - believing that the blend is greater than the sum of its parts. Grapes are picked by hand and cleaned in the vineyard.

Established: 1919 by Giulio Mascarlo

Proprietor: Maria Teresa Mascarello

Appellation: Barolo

Soils: Clay with sand, Tufa, and limestone substrates (Monrobiolo della Bussola, Rue and Cannubi), sandy with significant clay (San Lorenzo), and clay with fingerings of sand (Rocche dell'Annunziata).

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Dolcetto d'Alba	100% Dolcetto from Monrobiolo della Bussola (.56ha) and Rue (0.2ha), both in the commune of Barolo.	Both sources are fermented together in a single concrete vat for 8-12 days before transfer to <i>botti</i> , where the wine is aged for 8-9 months.	450 cases
Barbera d'Alba	100% Barbera from San Lorenzo (0.6ha) in the commune of Barolo. <i>Note: The Barbera vines were pulled out in 2020, and fruit for the 2019-2025 Barberas is being purchased from like-minded friends.</i>	Fermented in a single concrete vat for ~10-12 days before transfer to <i>botti</i> , where it is aged 20 months.	450 cases
Barolo	100% Nebbiolo from San Lorenzo (0.25ha), Rue (0.5ha), Cannubi (1.0ha) in the commune of Barolo, Rocche dell'Annunziata (1.2ha) in the commune of La Morra. <i>Note: The San Lorenzo vines were pulled out in 2015 for replanting, and the fruit was replaced by 0.25ha of leased vines in Monrobiolo (Bussia), in the commune of Barolo.</i>	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. Aged 30 months in <i>botti</i> .	1,400 cases