

# Giuseppe Mascarello



## TECHNICAL INFORMATION

The Mascarello family began estate-bottling in 1881. Today, their winery holds a near-monopoly of the great Monprivato vineyard, producing some of Barolo's longest-lived and most complete wines from its soils. The Mascarellos practice natural viticulture, and prune to limit yields. All harvesting is by hand. No artificial 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 barrels.

**Established:** 1881- First Estate Bottling

**Proprietors/Winemakers:** Mauro Mascarello/Mauro & Giuseppe Mascarello

**Appellation:** Barolo (Primarily Castiglione Falletto)

**Soils:** Many variations of calcareous marls.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
<b>Dolcetto d'Alba</b> "Santo Stefano di Perno"	West-Southwest-facing parcel of Santo Stefano (MGA Perno) in Monforte d'Alba.	Fermented ~7 days with floating cap. Aged 12 months in tank.	200 cases
<b>Barbera d'Alba</b> "Scudetto"	Scudetto is a 1.88 ha West-Northwest facing parcel just below the chapel in Santo Stefano (MGA Perno).	Fermented 15+ days with floating cap. Aged 24 months in medium-large cask.	500 cases
<b>Langhe Freisa</b> "Toetto"	A West-Northwest-facing 0.7 ha parcel just below Monprivato. Freisa planted in 1989.	Fermented 15+ days with floating cap. Aged ~8 months in medium-large casks	250 cases
<b>Langhe Nebbiolo</b>	Selected from vines on the Santo Stefano hill in Perno, plus other estate Barolo parcels in Castiglione Falletto.	Fermented 15+ days with floating cap. Aged ~8 months in medium-large casks.	200 cases
<b>Barolo</b> "Villero"	A 0.62 ha parcel of vines planted in 1988 in the Castiglione Falletto cru.	Fermented 15+ days with floating cap. Aged ~30 months in medium-large casks	240 cases
<b>Barolo</b> "Perno - Vigna Stanto Stefano"	A <0.5 ha parcel of vines planted in 1994 in the Santo Stefano portion of MGA Perno in Monforte d'Alba	Fermented 15+ days with floating cap. Aged ~30 months in medium-large casks	110 cases
<b>Barolo</b> "Monprivato"	A near monopoly of the 6+ ha Monprivato cru in Castiglione Falletto.	Fermented 20-25 days with floating cap. Aged ~30 months in medium-large cask.	2,250 cases
<b>Barolo</b> "Ca d'Morissio"	100% Michet clone from a prime parcel within Monprivato.	Fermented ~25 days with floating cap. Aged ~42 months in medium-large cask.	0-200 cases