WEIBELWEINE



Mascarello Giuseppe, Monchiero (Piedmont)

Barbera d'Alba Santo Stefano DOC

Vintage	2022
Winemaker	Mascarello Giuseppe
Region	Piedmont
Alcohol	15.5% vol.
Grapes	100% Barbera

Winemaking

The harvesting of the grapes takes place during the first 2 weeks of October. The traditional fermentation is then carried out and this takes between 15 and 20 days. The Barbera is then filled into large oak barrels and ages for roughly 18 months.

Our tasting note

Intensive ruby-red colour and violet reflections. A fruity nose with blackcurrants, blackberries and cherries, while being very concentrated and tangy in the mouth. Intensive cherries fruits, including prunes, wonderfully integrated tannins and great finesse.

Mascarello Giuseppe



The vineyard Mascarello Giuseppe e Figlio can look back on 150 years of tradition in viticulture. The patron Mauro Mascarello unfortunately belongs to a dying breed of Barolo traditionalists. He couldn t care less about what particular taste of wine is currently being recommended internationally, he instead produces wine from Nebbiolo, because this unique grape variety produces a vibrant, profound, fruity-sweet red wine rich in tannins. Impeccably cared for vines, long fermentation and patient ageing in Slovenian oak casks is the simple recipe for success in this case. The vineyard really came to prominence thanks to the estate s excellent Barolo Monprivato in Castiglione Falletto. The Mascarello family follows a strict quality policy: The vines are constantly thinned out by hand, so that no high-quality grapes are damaged. The result is that the vine produces less grapes. Although the technical possibilities have been developed further over the years, the Mascarello family has remained true to its philosophy.

Suitable with

Weibel Weine AG, Moosweg 40, Postfach, 3604 Thun, T: 033 334 55 55
Weibel Weinhandel AG, Früebergstrasse 41, 6340 Baar, T: 041 760 67 01
www.weibelweine.ch | weibel@weibelweine.ch