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Mascarello Giuseppe, Monchiero (Piedmont)

Barolo Monprivato DOCG

Vintage	2017
Winemaker	Mascarello Giuseppe
Region	Piedmont
Alcohol	14.5% vol.
Grapes	100% Nebbiolo

Winemaking

The grapes of Barolo Monprivato originate from a vineyard in Castiglione Falletto that is exposed to the south-west. Traditional fermentation is carried out over 20 to 25 days in stainless steel tanks. The wine then matures for 38 months in large Slavonian oak barrels and is bottled 4 years after harvesting.

Our tasting note

The Barolo Monprivato impresses with its gleaming garnet red. It has a very aromatic nose. Floral scents of lavender, violets, peony, rosehip and sweet red cherries. Wonderfully fruity on the pallet with wonderful richness - pure elegance. Extremely long, hearty finish.

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

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