



Mascarello Giuseppe, Monchiero (Piedmont)

## Barolo Riserva Ca' D'Morissio

<b>Vintage</b>	2014
<b>Winemaker</b>	Mascarello Giuseppe
<b>Region</b>	Piedmont
<b>Alcohol</b>	14% vol.
<b>Grapes</b>	100% Nebbiolo

### Winemaking

The grapes used for the Barolo Riserva Monprivato Ca' d'Morissio come from the oldest vines and from the best area of the secluded South-West-facing slopes of Monprivato in Castiglione Falletto. Traditional mash fermentation for 25 days in a stainless steel tank. Then matured for 54 months in medium-sized wooden barrels made of Slavonian oak. Filled into bottles 6 years after the harvest.

### Our tasting note

The Barolo Riserva Monprivato Ca' d'Morissio radiates a gleaming garnet red with orange highlights. On the nose, multi-layered and elegant. Sweet red berries, such as baking plum, rose petals and a hint of Oriental herbs. On the palate, majestic notes of fruit, red berries, crushed raspberries, licorice, tobacco and white pepper. An almost unending sense of 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.

