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Mascarello Giuseppe, Monchiero (Piedmont)

Barolo Villero DOCG

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

Winemaking

The Barolo Villero originates from the large Villero vineyard in the parish of Castiglione Falletto, which has been subdivided. Fermentation is carried out over 20 to 25 days in cement tanks. The Barolo Villero then matures for 36 months in large Slavonian oak barrels. The wine is bottled 4 years after harvesting.

Our tasting note

Gleaming bright red colour. Red cherries with marzipan and a hint of tobacco in the nose. Very fine and floral on the pallet with violets, jasmine, lavender, roses. Extremely playful with the taste buds, an unbelievably subtle seduction with a pleasant freshness.

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