



Mascarello Giuseppe, Monchiero (Piedmont)

## Dolcetto d'Alba DOC

<b>Vintage</b>	2022
<b>Winemaker</b>	Mascarello Giuseppe
<b>Region</b>	Piedmont
<b>Alcohol</b>	14.5% vol.
<b>Grapes</b>	100% Dolcetto

### Winemaking

90 percent of the wine's grapes come from Bricco di Castiglione Falletto, from the peak of the Monprivato hill and 10 percent from Monforte d'Alba from the Santo Stefano hill. Traditional fermentation and subsequent maturing is carried out over 2 months in large Slavonian oak barrels.

### Our tasting note

Gleaming, ruby-red with violet reflections. The nose is a concentration of juicy fruits and red cherries. Pleasant on the palate, with a fine structure and a lot of elegance.

## 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

