

# WEIBELweine



Mascarello Giuseppe, Monchiero (Piedmont)

## Nebbiolo Langhe DOC

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

### Winemaking

The traditional fermentation takes between 15 and 20 days. The wine then matures for roughly 14 months in large Slavonian oak barrels.

### Our tasting note

\*\*\*\*LIMITED AVAILABILITY\*\*\*\* The Nebbiolo Langhe glows with an intensive garnet-red colour in the wine glass. Its nose convinces of its quality with its fruity aromas of ripe grapes as well as a hint of truffle. Very elegant, extremely multi-faceted and juicy on the pallet. Full-bodied Nebbiolo with long-lasting 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



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](http://www.weibelweine.ch) | [weibel@weibelweine.ch](mailto:weibel@weibelweine.ch)

