

TEOBALDO CAPPELLANO
SERRALUNGA D'ALBA



PIEDMONT
BAROLO

OVERVIEW | Barolo is an area where fiercely independent people make extraordinary wines. Yet, even in such company, the late Teobaldo Cappellano stood out for his unique philosophy, his meticulous winemaking and the profound character of his wines.

VINEYARD AREA: 3 hectares
ANNUAL PRODUCTION: 1000 cases
TOP SITES: Gabutti
SOIL TYPES: Helvetian with clay
GRAPE VARIETIES: dolcetto, barbera, nebbiolo

A legend in Barolo—and among artisanal growers throughout Italy—Cappellano was one of the last of the region's great traditionalist winemakers... and one of Barolo's most compelling personalities. In 1983 he banished all journalists from his cellar, unless they agreed to review his wines without scores. (He saw ratings as divisive among growers.) And Cappellano could be the only producer today making a Barolo from ungrafted vines.

The near-universal admiration accorded Cappellano is striking, given that his attitudes could often be controversial. Variouslly described as a “wine artist,” “professional polemist,” and a “poet, philosopher and winemaker in his spare time,” he was president of the influential Vini Veri (or “true wine”) group and was also a longtime leader of Italy's sustainable agriculture movement. Frequently, Cappellano is compared to Bartolo Mascarello, both as a beloved figure and in the depth of his views. And his Barolos are today just as firmly rooted in local traditions as were Mascarello's. Since Teobaldo's death in early 2009, the estate has been under the direction of his son, Augusto, who is continuing the family tradition in all of its gusto.

The Cappellano wines are classic “old-style” Barolo, marked by a haunting scent of dried roses and a hint of truffle. Yet, because of Teobaldo's stance on ratings, little has been written about them in America. The tiny production quickly disappears into collectors' cellars in Italy, Switzerland and Germany. As Antonio Galloni once wrote, “Cappellano's wines are impossibly hard to find, even in neighboring Alba.”

There are two Barolos—both from the mythic Gabutti vineyard on Serralunga's best slope. (A few years ago, Teobaldo removed the Gabutti designation from the labels to protest the expansion of the appellation to include inferior sites.)

Two-thirds of the Barolo production is Barolo “Rupestris,” from a parcel planted on grafted rootstock in the 1940s. The grapes from this parcel produce a Barolo of superb depth of color and remarkable richness and length.

The other Barolo is the mythic “Piè Franco,” from a parcel planted on its own roots with Nebbiolo's “Michet” clone in 1989. The ethereal delicacy of this great wine makes Cappellano wonder if it tells us what Barolo tasted like before Phylloxera.

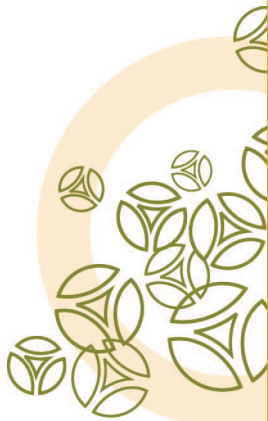
Finally, Augusto continues his family's tradition of making a small amount of their legendary elixir, Barolo Chinato, an infusion of Barolo with quinine bark, clove, wormwood and cinnamon and a small amount of cane sugar.

For Teobaldo Cappellano, winemaking was an art. As he told Maurizio Rosso in *The Mystique of Barolo*, “Making Barolo is hedonism, it is art. Wine is hedonism. But wine, too, needs identity: I need to be able to say ‘This is Barolo.’”

VINEYARD/CELLAR PRACTICES | Cappellano makes fewer than 800 cases of Barolo per year, all vinified traditionally: a fermentation of 14 to 21 days with indigenous yeasts and aging in well-seasoned botti for at least three years.

WINES |

Dolcetto d'Alba Gabutti
 Barbera d'Alba Gabutti
 Barolo Rupestris
 Barolo Piè Franco
 Chinato



triage wines

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