

The View from Barolo

Wine masters of the Alba hills talk nebbiolo style with Alberto Taddei

Luca Currado says that his first love is barbera, but if asked to choose among Barolos, the ones he drinks regularly are Altare, Scavino, Mascarello, Conterno and Rinaldi. He remembers Teobaldo Cappellano as an extraordinary character, charismatic, extremely caring, someone he misses a lot. “I would have breakfast with him often and we talked about everything, not just wine,” Currado says of the legendary winemaker at G. Cappellano. “He had a vision about his wines that was extraordinary.”

“When I started working as a winemaker, about twenty years ago, it was a moment when modern wines were breaking away from the traditional style. I have always loved wines produced in a more traditional way, so I felt closer to Bartolo Mascarello and Rinaldi. They taught me that first you need to respect people, then you can respect their wine, even if it’s not the type or style of wine that you’re making. They were people who never talked down other people even if they were making wines that were different from theirs.”



Currado believes that in Barolo, before becoming an enologist, it is important to be an agronomist or a farmer as the terroir is what marks everything in the region, especially the wines. He says consultants are important, but not as much as in other wine-growing areas in Italy or around the world. For him, a winemaker can be outside of the winery if he lives within the region, not if he is a flying winemaker.