

# Parusso

## Barolo Mariondino



### THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Piemonte

**CEPAGE:** 100% Nebbiolo

**WINEMAKING:** Fermentation occurred spontaneously in the presence of indigenous yeasts. Vinification takes place without using sulfites

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** 18 months on lees in oak barrels

**ANNUAL PRODUCTION:** 400 cases

### THE STORY

For over 120 years, the Parusso family has cultivated vineyards in the heart of Barolo, beginning with the Mariondino plot in 1901. Today, siblings Marco and Tiziana Parusso carry forward the family's legacy, blending tradition with innovation in both vineyard and cellar.

### THE ADJECTIVES

**AROMAS / FLAVORS:** Exotic spices, cherry, mint, licorice, red fruit

### THE SELLING POINTS

**AWARDS:** 94pts Decanter, 94pts Robert Parker, 93pts James Suckling, 92pts Vinous, 92pts Wine Enthusiast, 92pts Wine Spectator

**SUSTAINABILITY:** Certified Sustainable, Biodynamic In Practice, Natural Fermentation

**PAIRINGS:** Roasted red meat, truffled foods and aged cheeses

