

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

