

Parusso

Barolo Bussia

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: After a soft pressing the grape occurs a long maceration. Fermentation starts spontaneously with its indigenous yeasts.

ALCOHOL BY VOLUME: 14.0%

AGING: 18 months small oak barrels; 6 months in bottle

ANNUAL PRODUCTION: 600 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

OVERALL: Rich & noble

AROMAS / FLAVORS: Red fruit notes, rose petals and earth, hints of spice and mint

MOUTHFEEL: Fine-grained, silky tannins

THE SELLING POINTS

AWARDS: 95pts James Suckling, 95pts Robert Parker, 93pts Wine Enthusiast, 93pts Vinous, 92pts Wine Spectator

SUSTAINABILITY: Certified Sustainable, Biodynamic In Practice, Natural Fermentation

PAIRINGS: Red meat roasts , all game, truffle dishes and ripe cheese.

