

Parusso

Barolo Classico Perarmando

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: Fermentation occurs spontaneously with indigenous yeasts; no sulfites; with careful maceration & temperature control

ALCOHOL BY VOLUME: 14.0%

AGING: 18 months in small oak barrels

ANNUAL PRODUCTION: 2,000 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: Fresh & elegant

AROMAS / FLAVORS: Ripe red fruits, licorice

MOUTHFEEL: Intensely rich

THE SELLING POINTS

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

SUSTAINABILITY: Certified Sustainable, Biodynamic In Practice, Natural Fermentation

PAIRINGS: Red meat roasts, pasta, truffle dishes and aged cheeses.

