

Parusso

Barolo Mosconi



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 and with careful maceration on the skins and temperature control during fermentation.

ALCOHOL BY VOLUME: 14.0%

AGING: 18 months aging on the lees in oak

ANNUAL PRODUCTION: 360 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: Dark & Rich

AROMAS / FLAVORS: Sage, Rosemary, & Earth

MOUTHFEEL: Firm, velvety tannins with a long finish

THE SELLING POINTS

AWARDS: 95pts Robert Parker, 94pts James Suckling, 94pts Wine Enthusiast, 94pts Wine Spectator, 93pts Vinous

SUSTAINABILITY: Certified Sustainable, Biodynamic In Practice, Natural Fermentation

PAIRINGS: Roasted meat, truffled foods, aged cheeses

