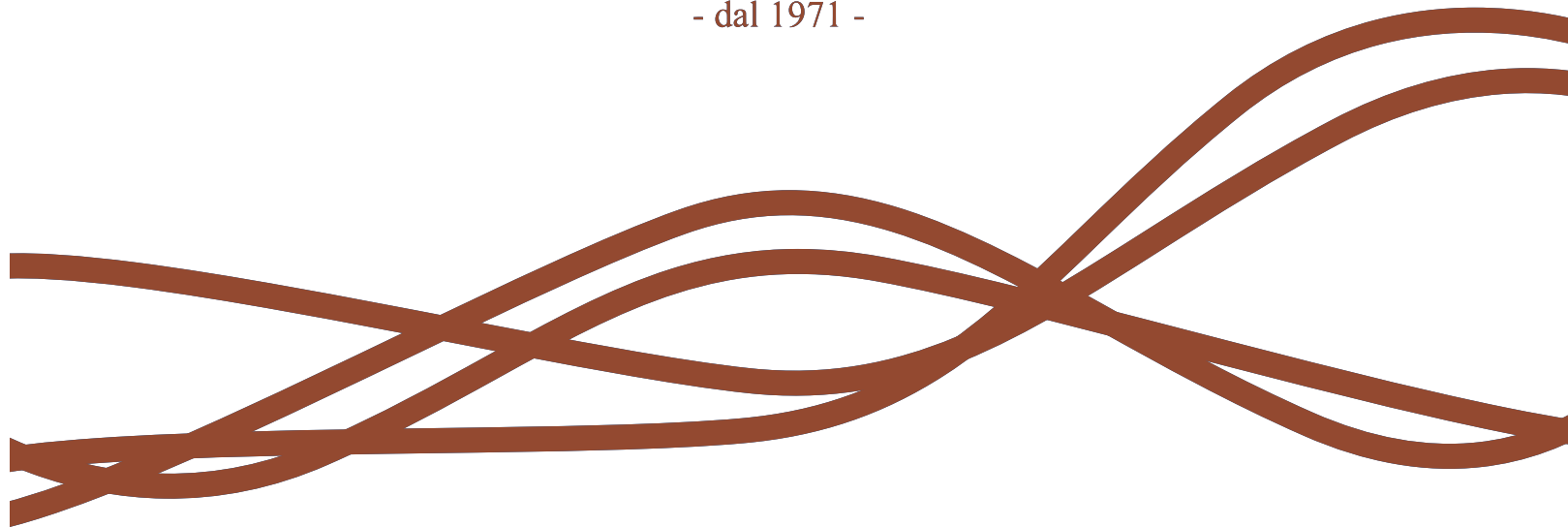




*Parusso*

- dal 1971 -







*Parusso*  
- dal 1971 -

# THE HISTORY OF A FAMILY FARM

...the history of our family has evolved, from a family of farmers to a family of vintners, but always taking the advices and values our parents gave us since we were children.

A journey made of dedication, passion, a constant desire to improve, to experiment, but also to rediscover knowledge, traditions and ancient vineyard arts.

1901

Property's transfers of Mariondino parcel in Castiglione Falletto village, the first vineyard bought by the great-grandfather Gaspare Parusso.

1925

Acquisition of Rovella farmhouse, in Bussia hamlet of Monforte d'Alba.

1971

Armando Parusso the nephew of Gaspare, starts to bottle the wine and the first Barolo with his own label.



*Cascina Rovella 1930*



1990

Marco and Tiziana Parusso founded the wine company Parusso Armando of Parusso brothers.

2016

Acquisition of new property in Santa Rosalia in the village of Alba with 8 new hectares.



2019

Today the Parusso company manages 28 hectares of vineyards in the municipalities of Monforte d'Alba and Castiglione Falletto. Marco and Tiziana make use of the work of 10 people in the company. In 2019, Giulia, Tiziana's daughter and Francesco, Marco's son joined the company, paving the way for the fifth generation.

2021

The Parusso company celebrates the 50th anniversary since the first Barolo bottled with Parusso label.



*Francesco e Giulia Parusso*





*Francesco, Tiziana, Giulia e Marco*



Cantina Parusso is located between Castiglione Falletto and Monforte d'Alba villages, in Bussia hamlet, on a hill called Bricco Rovella focusing on 28 hectares of vineyards. The main ones nestle in Località Bussia, Ornati and Mosconi in Monforte d'Alba; Mariondino and Villero in Castiglione Falletto.

The love for the vineyard dates back four generations and the one single aim of Parusso Family is to produce great wines prized for delicacy and elegance.

The pursuit of a unique and premium character is the result of caring devotion to work in the various vineyards. A further expression of this philosophy is based on the diversity of the viticulture, where art and knowledge meet up to produce wines of great character in perfect harmony with

the terroir. The **Barolo Bussia, Barolo Mosconi, Barolo Mariondino** and **Rovella Langhe Bianco** are vintage wines, made from a careful selection of the oldest vines.

The wines **Barolo Perarmando, Barbera d'Alba Ornati, Dolcetto d'Alba Piani Noce, Langhe Nebbiolo Èl Sartù** and **Langhe Bianco** are wines characterized by a more everyday style in which the fragrance and freshness of fruit exalt their personality. In special vintages the **Riserva**

**"etichetta Oro" Bussia Vigna Munie, Riserva "etichetta Oro" Bussia Vigna Rocche and Riserva "etichetta Oro" XX.** Since May 2014 an important new wine has entered into the Parusso range: **the Spumante Metodo Classico Extra Brut**, entirely made from Nebbiolo grapes, a unique wine, a different way to conceive Nebbiolo grape, produced by following and rediscovering old traditions and techniques.





## BAROLO DOCG PERARMANDO

A Barolo dedicated to Armando Parusso, founder of the present company, produced by blending all the prestigious Nebbiolo grapes coming from the CRU Mariondino, Mosconi and Bussia.

**EXPOSURE:** South / south-west / south-west / west Altitude of the vineyards: 250/450 m. a.s.l.

**GRAPE HARVEST:** Grapes harvested strictly by hand with the utmost care in small holed baskets.

**VINIFICATION:** After a soft pressing, the grapes undergo a long maceration. Alcoholic fermentation occurs spontaneously with the indigenous yeasts without the use of sulphites, with also a careful control of maceration times and temperature.

**AGING:** In small oak barrels for minimum 18 months in contact with its indigenous yeasts. **REFINEMENT:** In bottle at the controlled temperature of 15°C. **COLOR:** Ruby-red, almost garnet.

**NOSE:** Wide and deep-rooted, ripe fruits, liquorice.

**FLAVOR:** Soft at the palate, harmonious, fresh, delicate in tannins, rich in red fruit.

**SERVING TEMPERATURE:** 16 – 17 °C.

**FOOD PAIRINGS:** Ideal for delicate meat dishes such as grilled fillet, overcooked in the oven or first courses such as ravioli, tagliatelle al ragù, truffled foods and aged cheeses.

**BOTTLE SIZES:** L 0.375; L 0.750; L 1.500; L 3.000; L 5.000.



## BAROLO DOCG MARIONDINO

Made from selected Nebbiolo grapes, in Castiglione Falletto village, in Mariondino hamlet.

**AGE OF VINEYARD:** 20/40 years old.

**DENSITY OF VINEYARDS:** 5500 plants per hectare.

**ALTITUDE OF VINEYARDS:** 290 meters above sea level.

**EXPOSURE:** West.

**SOIL:** Marny-clayey-sandy soil.

**GRAPE HARVEST:** Carefully by hand in small holed baskets.

**VINIFICATION:** After a soft pressing the grape occurs a long maceration. The alcoholic fermentation starts spontaneously with its indigenous yeasts without using sulfites.

**AGING:** In small oak barrels for minimum 18 months in contact with its indigenous yeasts, in bottle at controlled temperature of 15°C.

**COLOR:** Ruby red, nearly garnet.

**NOSE:** Elegant, delicate tones of spices and red fruit.

**FLAVOUR:** well-balanced and delicate.

**SERVING TEMPERATURE:** 16° C.

**SERVING SUGGESTIONS:** Red meat roasts, truffle dishes, all game and ripe cheese.

**BOTTLE SIZE:** L 0.750; L 1.500.



## BAROLO DOCG MOSCONI

Made from selected Nebbiolo grapes located in Monforte d'Alba in Mosconi hamlet.

AGE OF VINEYARDS: 15-20 years old.  
DENSITY OF VINEYARDS: 6000 plants per hectare.  
ALTITUDE OF VINEYARDS: 370/400 metres above sea level  
EXPOSURE: South/Est-South.  
SOIL: Marny, white tuff soil.  
GRAPE HARVEST: Carefully by hand in small holed baskets.  
VINIFICATION: After a soft pressing, the grape occurs a long maceration. The alcoholic fermentation starts spontaneously with its indigenous yeasts without using sulfites.  
AGING: In small oak barrels for minimum 18 months in contact with its indigenous yeasts, in bottle at controlled temperature of 15°C.  
COLOR: Deep garnet – red.  
NOSE: Sage, rosmarine, earthy hints.  
FLAVOUR: Rich texture, round – soft tannins.  
SERVING TEMPERATURE: 16° C.  
SERVING SUGGESTIONS: Red meat roasts, truffle dishes, all game and ripe cheese.  
BOTTLE SIZE: L 0.750; L 1.500.



## BAROLO DOCG BUSSIA

Made from selected Nebbiolo grapes, cultivated in Monforte d'Alba, in Località Bussia, from the noble vineyards: Rocche (south/south-east), Munie (south/west).

AGE OF VINEYARDS: 15-50 years old.  
DENSITY OF VINEYARDS: 5500 plants per hectare.  
ALTITUDE OF VINEYARDS: 280-300 meters above sea level.  
EXPOSURE: From South/East to South/West.  
SOIL: Sandstone, marny, muddy, chalky soil.  
GRAPE HARVEST: Carefully by hand in small holed baskets.  
VINIFICATION: After a soft pressing the grape occurs a long maceration. The alcoholic fermentation starts spontaneously with its indigenous yeasts without using sulfites.  
AGING: In small oak barrels for minimum 18 months in contact with its indigenous yeasts, in bottle at controlled temperature of 15°C.  
COLOR: Deep ruby garnet red.  
NOSE: Rich, with red fruit notes, rose petals and earth, hints of spice and mint.  
FLAVOUR: The palate is wrapped by its noble tannins of fine-grained, sweet, silky tannins.  
SERVING TEMPERATURE: 16° C  
SERVING SUGGESTIONS: Red meat roasts, all game, truffle dishes and ripe cheese.  
BOTTLE SIZE: L 0.375; L 0.750; L 1.500; L 3.000; L 5.000.





## BAROLO DOCG RISERVA BUSSIA VIGNA ROCCHIE “ETICHETTA ORO”

Barolo Riserva Bussia Vigna Rocche “Etichetta Oro” is born from a careful selection of nebbiolo grapes from the prestigious Vigna Rocche from the Bussia cru in Monforte d’Alba.

**ESPOSITION:** South-South/East

**HARVEST:** Grapes delicately harvested by hand and deposited in small holed baskets.

**VINIFICATION:** After a soft pressing, the grapes undergo a long maceration. Alcoholic fermentation occurs spontaneously with indigenous yeasts but without the use of sulphites. Careful control of timing and temperature of maceration.

**AGING:** In small oak barrels for at least 18 months in contact with its indigenous yeasts. Then a long aging in the bottle at controlled temperature of 15°C.

**COLOR:** Ruby red with garnet hints.

**BOUQUET:** Intense aroma of dried rose petals, chocolate pralines, tobacco and black truffle.

**TASTE:** Velvety, sweet fruit, slight hint of spices, tobacco and truffle notes. Powerful, silky and complex finish.

**SERVICE TEMPERATURE:** 15°C.

**FOOD PAIRINGS:** Roast meat, game, truffle dishes, aged cheeses.

**BOTTLE SIZES:** L 0.750; L 1,500; L 3,000;



## BAROLO DOCG RISERVA BUSSIA VIGNA MUNIE “ETICHETTA ORO”

Barolo Riserva Bussia Vigna Munie “Etichetta Oro” is born from a careful selection of nebbiolo grapes from the prestigious Vigna Munie of Bussia cru in Monforte d’Alba.

**ESPOSITION:** South-South-West

**HARVEST:** Grapes delicately harvested by hand and deposited in small holed baskets.

**VINIFICATION:** After a soft pressing, the grapes undergo a long maceration. Alcoholic fermentation occurs spontaneously with indigenous yeasts but without the use of sulphites. Careful control of timing and temperature of maceration.

**AGING:** In small oak barrels for at least 18 months in contact with its indigenous yeasts. Then a long aging in the bottle at controlled temperature of 15°C.

**COLOR:** Deep garnet red.

**BOUQUET:** Intense notes of ripe fruit, black cherry and plum mix with slight hints of toasted wood, leaving ample space for more deep fragrances of blackberries, wildflowers, mint and cocoa.

**TASTE:** Ample, soft acidity, ripe tannins, hints of ripe red fruit, long, delicious and seductive finish.

**SERVICE TEMPERATURE:** 15 °C.

**FOOD PAIRINGS:** Roast meat, game, truffle dishes, aged cheeses.

**BOTTLE SIZES:** L 0.750; L 1,500; L 3,000; L 5.000.



## BAROLO DOCG BUSSIA RISERVA XX

The Barolo Bussia Riserva “Per Francesco” is produced only from a careful selection of Nebbiolo grapes cultivated in the Bussia area in Monforte d’Alba. A prestigious twenty-year collection dedicated to Francesco, firstborn of Marco Parusso.

**HARVEST:** Carefully by hand in small holed baskets.

**VINIFICATION:** After a soft pressing, the grapes undergo a long maceration. Alcoholic fermentation occurs spontaneously with the indigenous yeasts without the use of sulphites, with also a careful control of maceration times and temperature.

**AGING:** In small oak barrels for minimum 18 months in contact with its indigenous yeasts.

**REFINEMENT:** a long aging in bottle at the controlled temperature of 15°C.

**COLOR:** Deep garnet red.

**NOSE:** Intense and complex bouquet, dried rose petals, licorice and sweet tobacco, hints of mature cherry and sweet hay.

**FLAVOR:** Soft at the palate, harmonious, delicate in tannins. A wine of extraordinary complexity, maintaining a great freshness.

**SERVING TEMPERATURE:** 16 – 17 °C.

**FOOD PAIRINGS:** Roast meat, game, truffle dishes, ripe cheese.

**BOTTLE SIZES:** L 1,500; L 3,000; L 5,000

**VINTAGE RELEASED:** 2000 Per Francesco





## LANGHE DOC NEBBIOLO ÈL SARTÙ

Made from Nebbiolo grapes cultivated in vineyards located in Ornati and Mosconi hamlets in the area of Monforte d'Alba.

**DENSITY OF VINEYARDS:** 5500 plants per hectare.  
**ALTITUDE OF VINEYARDS:** 350/450 meters above sea level.  
**EXPOSURE:** South/West.  
**GRAPE HARVEST:** Carefully by hand in small holed baskets.  
**VINIFICATION:** With modern technology to exalt the qualities of freshness and fragrance, maceration with skins contact; the alcoholic fermentation occurs spontaneously with its indigenous yeasts without using sulfites with careful maceration and temperature time control.  
**AGING:** In contact with natural yeasts for some months.  
**FINING:** In bottle at controlled temperature of 15° C.  
**COLOR:** Bright ruby red.  
**NOSE:** Intense flowery scent.  
**FLAVOUR:** Fresh, fruity, sweet tannins.  
**SERVING TEMPERATURE:** 16° C.  
**SERVING SUGGESTIONS:** Simple warm starters, simple pasta dishes, red and white meats.  
**BOTTLE SIZE:** L 0.375; L 0.750; L 1.500; L 3.000; L 9.000.



## BARBERA D'ALBA DOC ORNATI

Made from Barbera grapes, cultivated in different vineyards in Ornati area of Monforte d'Alba.

**DENSITY OF VINEYARDS:** 5000 plants per hectare.  
**ALTITUDE OF VINEYARDS:** 350/400 meters above sea level.  
**EXPOSURE:** East-South-West.  
**GRAPE HARVEST:** Carefully by hand in small holed baskets.  
**VINIFICATION:** Maceration with skin contact; the alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites.  
**FINING:** In bottle at controlled temperature of 15° C.  
**COLOR:** Deep ruby red, with garnet hues.  
**NOSE:** Clean aroma with hints of ripe fruit.  
**FLAVOUR:** Fruity, well-balanced with raspberry notes.  
**SERVING TEMPERATURE:** 16° C.  
**SERVING SUGGESTIONS:** Starters, red and white meat, cheeses.  
**BOTTLE SIZE:** L 0.750.





## DOLCETTO D'ALBA DOC PIANI NOCE

Made from Dolcetto grapes,  
cultivated in different vineyards in  
the area of Monforte d'Alba.

**DENSITY OF VINEYARDS:** 5000 plants per hectare.

**ALTITUDE OF VINEYARDS:** 350/400 meters above sea level.

**EXPOSURE:** East-South-West.

**GRAPE HARVEST:** Carefully by hand in small holed baskets.

**VINIFICATION:** Maceration with skin contact; the alcoholic fermentation occurs spontaneously with its indigenous yeasts without using sulfites. An accurate control of maceration time and temperature offer us a fresh, pleasant fruity wine.

**FINING:** In bottle at controlled temperature of 15°C.

**COLOR:** Ruby red with purple tinges.

**NOSE:** Violet and red fruits tones.

**FLAVOUR:** Full, persistent and fresh.

**SERVING TEMPERATURE:** 16°C.

**SERVING SUGGESTIONS:** Starters, salami, simple pasta dishes, white meat. The wine is suitable for everyday consumption.

**BOTTLE SIZES:** L. 0.750.



## PARÜSS VINO DA UVE STRAMATURE

The Parüss is a sweet  
wine made from overripe  
Nebbiolo grapes.

The presence of Nebbiolo fine tannins offers to the wine a pleasant balance, in order to combine to several dishes as blue cheese, fat meat, foie gras, ideal with dessert, biscuits, chocolate cake, cooked pears and fig strudel.



## LANGHE DOC BIANCO

Made from Sauvignon Blanc grapes.

**DENSITY OF VINEYARDS:** 5500 plants per hectare  
**ALTITUDE OF VINEYARDS:** 290/400 meters above sea level  
**EXPOSURE:** East/West  
**GRAPE HARVEST:** Carefully by hand in small holed baskets.  
**VINIFICATION:** After a light pressing, the wine is refined in stainless steel wine vats in contact with its yeasts.  
**COLOR:** Straw yellow.  
**NOSE:** Fresh, with exotic fruit tones.  
**FLAVOUR:** Lively, fragrant, with good aromatic persistence.  
**SERVING TEMPERATURE:** 8-10°C  
**SERVING SUGGESTIONS:** Perfect as aperitif, excellent with cold starters and simple fish dishes.  
**BOTTLE SIZES:** L. 0.750.



## ROVELLA LANGHE DOC BIANCO

Made from a selection of old vines of Sauvignon Blanc grapes, located in the villages of Castiglione Falletto and Monforte d'Alba. This is a wine for aging.

**GRAPE HARVEST:** Carefully by hand in small holed baskets.  
**VINIFICATION:** After a light pressing, the wine is left in small barrels where alcoholic and malolactic fermentations take place in contact with its yeasts.  
**FINING:** In bottle at controlled temperature of 15°C.  
**COLOR:** Bright, deep straw yellow.  
**NOSE:** Fresh, aromatic with white currant notes.  
**FLAVOUR:** Lively, fragrant with good aromatic persistence of grapefruit and bergamot, beautiful complexity with ageing.  
**SERVING TEMPERATURE:** 12°-14°C.  
**SERVING SUGGESTIONS:** With some of our typical regional starters as vitello tonnato, pepper with anchovy, tartar, fish dishes, lobster, salmon, shellfish and ripe cheese.  
**BOTTLE SIZES:** L. 0.750; L. 1.500.





## PARUSSO METODO CLASSICO EXTRA BRUT MILLESIMATO

Made from a selection of Nebbiolo grapes. First vintage produced: 2010.

The Nebbiolo grape used for Spumante is harvested in middle September.

The grape is vinified as a white wine. Only the best part of must is used, the so-called "Mosto fiore".

The fermentation of mosto fiore takes place with its indigenous yeasts. The "tirage" occurs adding the yeasts in order to obtain the "prise de mousse" in bottle.

The Spumante Metodo Classico ages in cellar at controlled temperature on its indigenous yeasts for 36 months.

During this period the "coupe de poignée" is done. After the degorgement occurs and the date is written on the back label.

The Metodo Classico is a Spumante of great freshness, finesse and elegance.

The bubbles are very fine and persistent, notes of mature fruit, apricot, strawberry, apple take shape in the glass.

This is Parusso Spumante Metodo Classico, a unique wine made following and rediscovering old techniques.



## PARUSSO METODO CLASSICO EXTRA BRUT "100 MESI" MILLESIMATO

We are very glad to introduce you our Spumante Metodo Classico, made from Nebbiolo grape.

The Nebbiolo grapes destined to Spumante are harvested in middle September.

The Nebbiolo grapes are vinified as a white wine. Only the best part of must is used, the so-called "Mosto fiore".

The fermentation of "Mosto fiore" occurs with the indigenous yeasts part in stainless still tanks and part in wood.

The Spumante Metodo classico ages in cellar at controlled temperature on its indigenous yeast for about 36 months.

During this period the "coupe de poignée" is made by hand. After the degorgement is made and the date is written on the back label.




Our Metodo classico is a Spumante of great freshness, finesse and elegance.

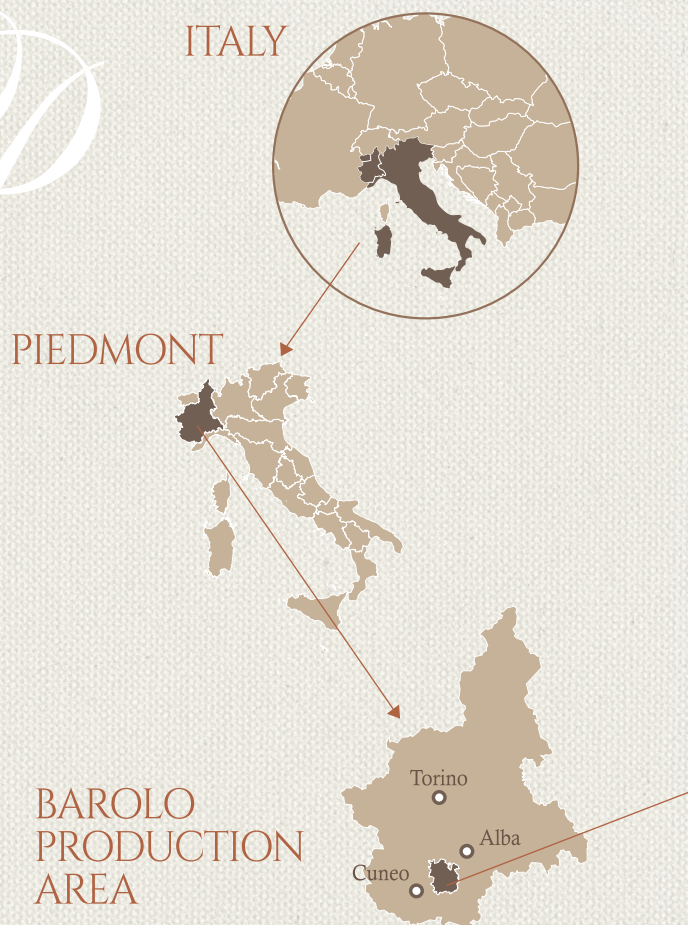
The bubbles are very fine and persistent, notes of mature fruit, apricot, strawberry, apple take shape in the glass. This is our Parusso Spumante Metodo Classico, an unique wine made following and rediscovering old techniques.

# BAROLO DOCG PRODUCTION ZONE

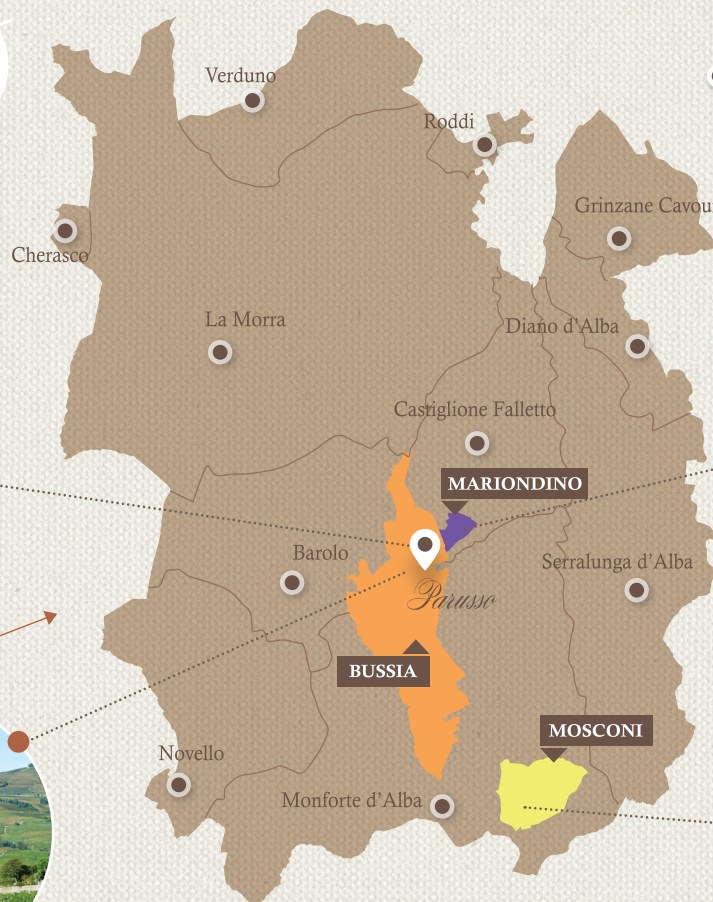
The Barolo production zone, officially delimited in 1966 with the recognition of DOC (controlled appellation), has remained unchanged up to the present day and counts 11 townships: Barolo, Castiglione Falletto and Serralunga D'Alba entirely within the confines of the appellation; Diano D'Alba, Grinzane Cavour, La Morra, Monforte D'Alba, Novello, Roddi and Verduno not entirely within the confines. These townships are represented in the map on the next page. Since 1980, the wine Barolo enjoys a controlled and guaranteed status as an appellation (DOCG).

Since 2010 the production area of Barolo has been divided in specific sub-areas called MGA, Menzioni Geografiche Aggiuntive, better known as CRU. The officially recognized MGA are 181.

Our vineyards of Nebbiolo used for the Barolo production are located in the township of Monforte D'Alba, in CRU  Bussia and CRU  Mosconi and in the township of Castiglione Falletto in CRU  Mariondino.







*Vineyard Munie in Bussia*  
280/300 masl



*Vineyard in Mariondino*  
290 masl



*Vineyard Rocche in Bussia*  
280/300 masl



*Vineyard in Mosconi*  
370/400 masl





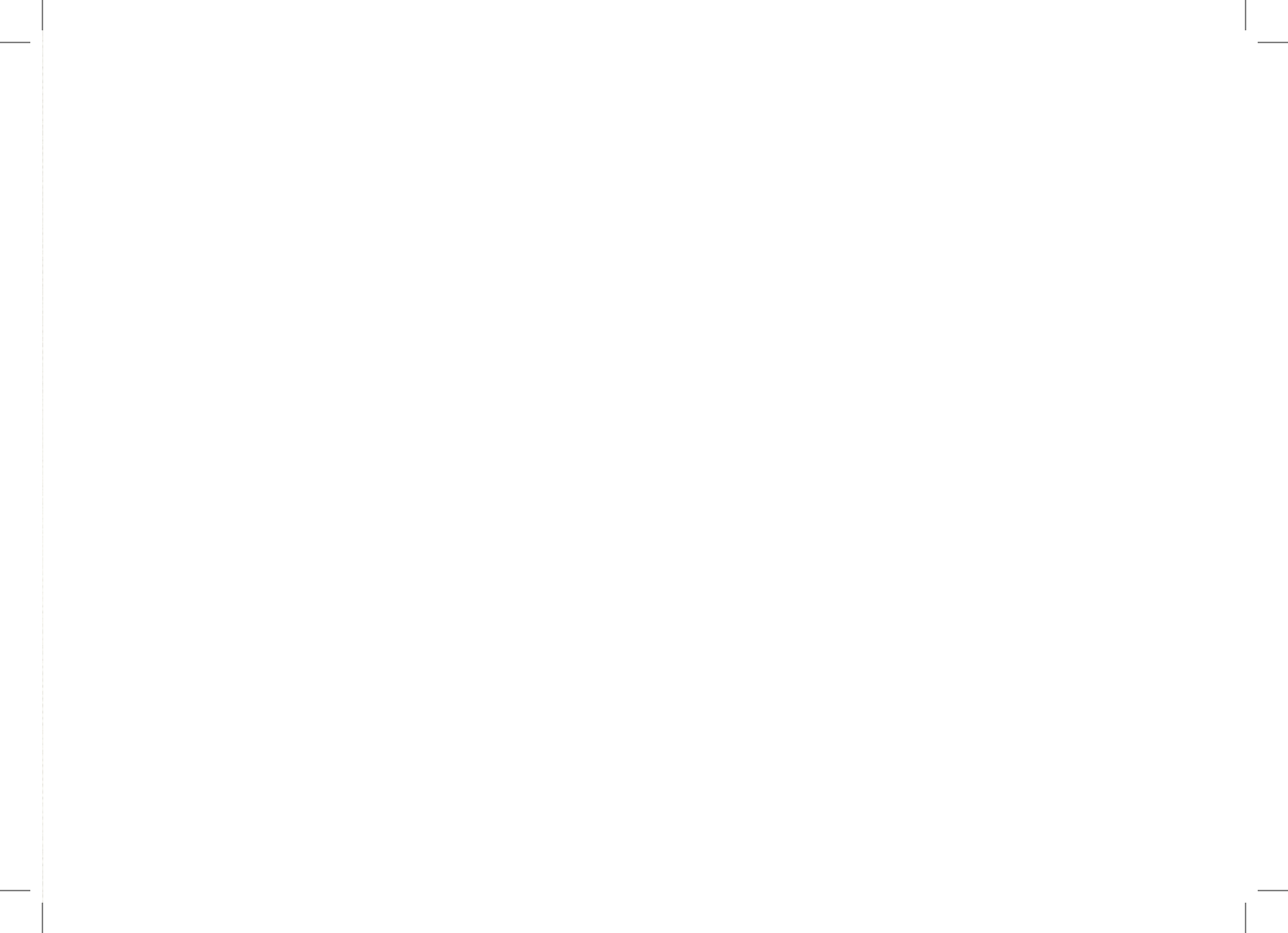
*Parusso*

**PARUSSO ARMANDO DI PARUSSO F.LLI**  
*Società Agricola*

Loc. Bussia 55 - 12065 Monforte d'Alba (CN), Italy  
Tel. 0173 78257 - Fax: 0173 787276  
info@parusso.com  
**[www.parusso.com](http://www.parusso.com)**



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