

Parusso

Nebbiolo Langhe DOC



Made from Nebbiolo grapes cultivated in vineyards located in the Ornati and Mosconi hamlets in the area of Monforte d'Alba. Fermentation occurred spontaneously in the presence of indigenous yeasts. Vinification takes place without using sulfites and with careful maceration and temperature control during fermentation. The wine spends a few months aging in oak barrels before bottling.

Grape varieties : Nebbiolo

Altitude : 350m ASL

Vineyard age : 15-20 years old

Exposure : South/West

Soil : Clayey-marl-sandy soil

Alcohol : 13.5%

Tasting notes :

The nose is aromatic and intense with vibrant fruit on the palate and ripe, integrated tannins. Full-bodied, rounded with spicy accents. Delicious with mature cheeses and grilled meats.

Press Notes

The Wine Advocate

2018 90 points

James Suckling

2017 91 points

