

Parusso

*Barolo Classico DOCG*



This wine was made from Nebbiolo grapes harvested from various vineyards located in the region of Monforte d'Alba and Castiglione Falletto.

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 18 months aging on the lees in oak barrels before bottling.

**Grape varieties :** Nebbiolo

**Altitude :** 250m - 450m ASL

**Vineyard age :** 30 years old

**Exposure :** South/West

**Soil :** Clayey-marl-sandy soil

**Alcohol :** 14%

**Tasting notes :**

Ruby red, almost garnet in color. The nose is vibrant and rich with floral and fruit tones. Fine and elegant tannins and harmonious on the finish.

Pairings include ravioli, tagliatelle with meat sauce, truffled foods and aged cheeses.

**Press Notes**

**The Wine Advocate**

2016 94 points

2015 93 points

**Wine Spectator**

2016 91 points

**James Suckling**

2016 94 points

2015 95 points

**AG Vinous**

2016 92+ points

2015 93 points

