

Parusso

Barolo Mariondino DOCG



This wine was made from Nebbiolo grapes harvested from various vineyards located in the region of Castiglione Falletto in the hamlet of Mariondino.

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

Grape varieties : Nebbiolo

Altitude : 290m ASL

Vineyard age : 20-40 years old

Exposure : West

Soil : Marly sandstone

Tasting notes :

Ruby red, almost garnet. Aromas of exotic spices, with hints of cherry, mint and licorice. Well balanced and elegant with lots of spice and red fruit on the palate. Pair with roasted red meat, truffled foods and aged cheeses.

Press Notes

The Wine Advocate

2016, 2015 94 points

James Suckling

2016 94 points

2015 96 points

AG Vinous

2016 94 points

2015 93 points

