

Parusso

*Barolo Mosconi DOCG*



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

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 : 370-400m ASL

Vineyard age : 15-20 years old

Exposure : South /South-East

Soil : Marly white, tufaceous soil

Alcohol : 14%

Tasting notes :

Dark garnet. Hints of sage, rosemary, and earth on the nose. Firm, velvety tannins with a long, persistent finish. Pair with roasted red meat, truffled foods and aged cheeses.

Press Notes

Decanter

2019 91 points

The Wine Advocate

2019 96 points

2018 94 points

2016 95 points

2015 93 points

James Suckling

2020 95 points

2019 94 points

2018, 2016 97 points

2015 96 points

AG Vinous

2020, 2019, 94 points

2015

2016 95 points

Wine Enthusiast

2019 93 points

