

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

The Wine Advocate

2016	95 points
2015	93 points

James Suckling

2016	97 points
2015	96 points

AG Vinous

2016	95 points
2015	94 points

