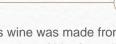


## Parusso

## 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 occured 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:

**BAROLO** 

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
Robert Parker Wine Advocate	
2019	96 points
2018	94 points
2016	95 points
2015	93 points
Wine Spectator	
2020	90 points
James Suckling	
2021, 2019	94 points
2020	95 points
2018, 2016	97 points
2015	96 points
AG Vinous	
2021	93 points
2020, 2019,	94 points
2015	
2016	95 points
Wine Enthusiast	

2019

93 points

