

Parusso

Barolo Bussia Riserva "ORO" DOCG



The Barolo Bussia Riserva golden label is made from a selection of grapes grown in the prestigious Bussia di Monforte d'Alba vineyard and is made only in the best vintages. The wine ages for 10 years before release.

Grape varieties : Nebbiolo

Altitude : 280-300m ASL

Vineyard age : 30-50 years old

Exposure : South and South/West

Soil : Sandstone, chalky soil

Alcohol : 14.5%

Tasting notes :

Vibrant notes of ripe fruit, black cherry and plum on the nose mix with slight hints of toasted wood, leaving ample space for more accentuated fragrances of blackberries, wildflowers, mint and cocoa. Full-bodied and elegant on the palate with perfectly integrated, silken tannins that provide structure and length. Delicious with robust meals or as a pairing for a cheese course.

Press Notes

The Wine Advocate

2013, 2012	95 points
2011	92 points
2010	96 points

James Suckling

2012	94+ points
2011	99 points
2010	97 points

AG Vinous

2012	94 points
2011	92 points

