

Parusso

*Bussia Vigna Rocche Barolo Riserva DOCG*



Barolo Bussia Riserva "Etichetta Oro" Vigna Rocche is born from a careful selection of Nebbiolo grapes from the prestigious Vigna Rocche from the Bussia cru in Monforte d'Alba. This riserva, only made in optimal vintages, is able to give extraordinary emotions by presenting a large structure following its long aging in the cellar.

Vinification: After a soft pressing, the grapes undergo a long maceration. Alcoholic fermentation occurs spontaneously with indigenous yeasts but without the use of sulfites. Careful control of timing and temperature of maceration.

Aging: In small oak barrels for at least 18 months in contact with its indigenous yeasts. Then a long aging in the bottle at a controlled temperature of 15°C.

Grape varieties : Nebbiolo

Exposure : South-South/East

Alcohol : 14.5%

Tasting notes :

Ruby red with garnet hints. Intense aroma of dried rose petals, chocolate pralines, tobacco and black truffle. Velvety, sweet fruit, slight hint of spices, tobacco and truffle notes. Powerful, silky and complex finish.

Press Notes

The Wine Advocate

2014, 2013 95 points

James Suckling

2015 94 points

2014 92 points

AG Vinous

2015 94 points

