

Parusso

Barolo Perarmando DOCG



The 2017 Barolo Perarmando is a wine that Marco and Tiziana Parusso made to honor their father, Armando, and to celebrate the 50th anniversary of the first vintage that he bottled. The wine is made from a blend of the estate's vineyards, approximately 50% Bussia, 30% Mosconi and 20% Mariondino.

After a soft pressing, the grapes undergo a long maceration. Fermentation begins spontaneously in the presence of natural yeasts without the use of sulfites. Maceration times and fermentation temperature is carefully controlled.

The wine aged on the lees for 18 months in small oak barrels.

Grape varieties : Nebbiolo

Altitude : 250m - 450m ASL

Exposure : South/South-West/West

Tasting notes :

Ruby red, almost garnet in color. Deeply aromatic with notes of ripe fruit and licorice. Harmonious on the palate, delicate in tannins and rich in red fruit. A perfect pairing with pasta, grilled filet and aged cheeses.



Sustainable

Press Notes

Decanter

2019 90 points

Robert Parker Wine Advocate

2019 94 points

2018 93 points

2017 94+ points

Wine Spectator

2019 91 points

James Suckling

2020 93 points

2019 94 points

2018, 2017 96 points

AG Vinous

2020, 2019 90 points

2017 96 points

