

Parusso

Èl Sartù Langhe Nebbiolo DOC

Made from Nebbiolo grapes cultivated in vineyards located in the Ornati and Mosconi hamlets in the area of Monforte d'Alba. Fermentation occurred spontaneously in the presence of indigenous yeasts. Vinification takes place without using sulfites and with careful maceration and temperature control during fermentation. The wine spends a few months aging in oak barrels before bottling. The best vineyards where the Nebbiolo grapes grown in Monforte d'Alba belonged to the tailor of the village, known in Piedmontese dialect as "ÈL SARTÙ".



Parusso

LANGHE
DENOMINAZIONE DI ORIGINE CONTROLLATA
NEBBIOLO

ÈL SARTÙ

Grape varieties Nebbiolo

Altitude 350m ASL

Soil Clayey-marl-sandy soil

Alcohol 13.5%

Tasting notes

The nose is aromatic and intense with vibrant fruit on the palate and ripe, integrated tannins. Full-bodied, rounded with spicy accents. Delicious with mature cheeses and grilled meats.

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Banville

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