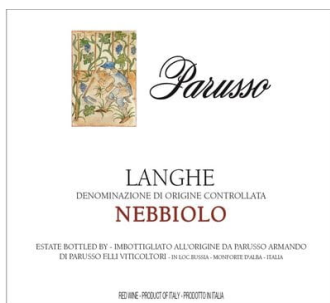


Parusso

## *Nebbiolo Langhe 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.



**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.

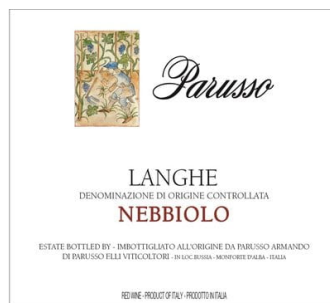
**Banville**  
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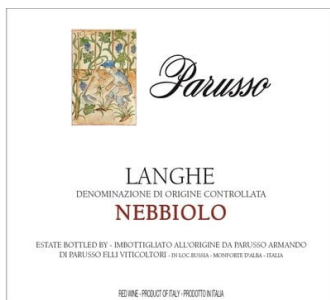
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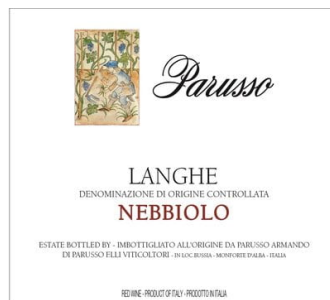
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