

Parusso

Barolo Classico DOCG

This wine was made from Nebbiolo grapes harvested from various vineyards located in the region of Monforte d'Alba and Castiglione Falletto.

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 18 months aging on the lees in oak barrels before bottling.

Grape varieties Nebbiolo

Altitude 250m - 450m ASL

Soil Clayey-marl-sandy soil

Alcohol 14%

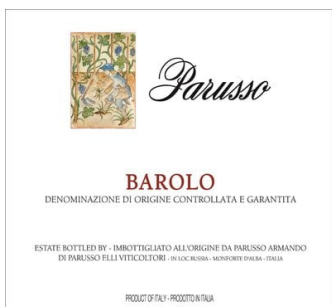
Tasting notes

Ruby red, almost garnet in color. The nose is vibrant and rich with floral and fruit tones. Fine and elegant tannins and harmonious on the finish. Pairings include ravioli, tagliatelle with meat sauce, truffled foods and aged cheeses.

Banville

Wine Merchants

www.banvillewine.com



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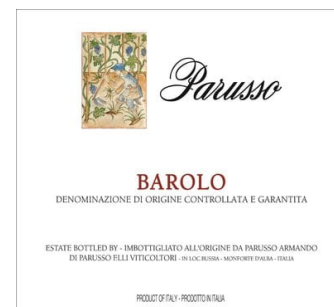
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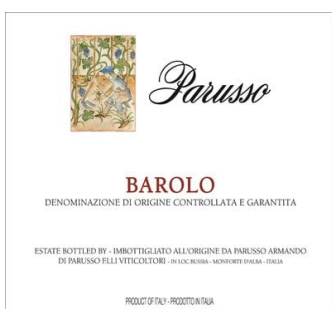
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