

Parusso

Barolo Mariondino DOCG

This wine was made from Nebbiolo grapes harvested from various vineyards located in the region of Castiglione Falletto in the hamlet of Mariondino.

Fermentation occurred spontaneously in the presence of indigenous yeasts. Vinification takes place without using sulfites and with careful maceration on the skins and temperature control during fermentation. The wine spends 18 months aging on the lees in oak barrels before bottling.

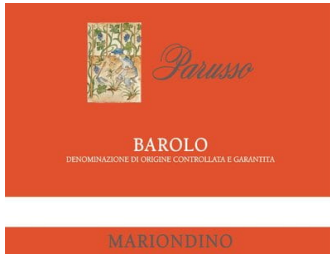
Grape varieties Nebbiolo

Altitude 290m ASL

Soil Marly sandstone

Tasting notes

Ruby red, almost garnet. Aromas of exotic spices, with hints of cherry, mint and licorice. Well balanced and elegant with lots of spice and red fruit on the palate. Pair with roasted red meat, truffled foods and aged cheeses.



Banville
Wine Merchants

www.banvillewine.com

Parusso

Barolo Mariondino DOCG

This wine was made from Nebbiolo grapes harvested from various vineyards located in the region of Castiglione Falletto in the hamlet of Mariondino.

Fermentation occurred spontaneously in the presence of indigenous yeasts. Vinification takes place without using sulfites and with careful maceration on the skins and temperature control during fermentation. The wine spends 18 months aging on the lees in oak barrels before bottling.

Grape varieties Nebbiolo

Altitude 290m ASL

Soil Marly sandstone

Tasting notes

Ruby red, almost garnet. Aromas of exotic spices, with hints of cherry, mint and licorice. Well balanced and elegant with lots of spice and red fruit on the palate. Pair with roasted red meat, truffled foods and aged cheeses.



Banville
Wine Merchants

www.banvillewine.com

Parusso

Barolo Mariondino DOCG

This wine was made from Nebbiolo grapes harvested from various vineyards located in the region of Castiglione Falletto in the hamlet of Mariondino.

Fermentation occurred spontaneously in the presence of indigenous yeasts. Vinification takes place without using sulfites and with careful maceration on the skins and temperature control during fermentation. The wine spends 18 months aging on the lees in oak barrels before bottling.

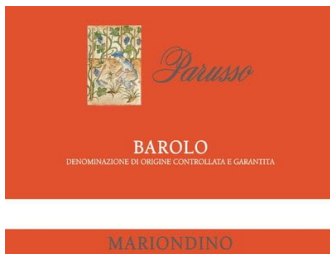
Grape varieties Nebbiolo

Altitude 290m ASL

Soil Marly sandstone

Tasting notes

Ruby red, almost garnet. Aromas of exotic spices, with hints of cherry, mint and licorice. Well balanced and elegant with lots of spice and red fruit on the palate. Pair with roasted red meat, truffled foods and aged cheeses.



Banville
Wine Merchants

www.banvillewine.com

Parusso

Barolo Mariondino DOCG

This wine was made from Nebbiolo grapes harvested from various vineyards located in the region of Castiglione Falletto in the hamlet of Mariondino.

Fermentation occurred spontaneously in the presence of indigenous yeasts. Vinification takes place without using sulfites and with careful maceration on the skins and temperature control during fermentation. The wine spends 18 months aging on the lees in oak barrels before bottling.

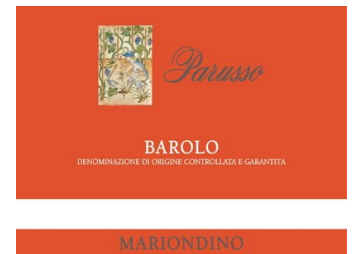
Grape varieties Nebbiolo

Altitude 290m ASL

Soil Marly sandstone

Tasting notes

Ruby red, almost garnet. Aromas of exotic spices, with hints of cherry, mint and licorice. Well balanced and elegant with lots of spice and red fruit on the palate. Pair with roasted red meat, truffled foods and aged cheeses.



Banville
Wine Merchants

www.banvillewine.com