

Parusso

Barolo Mosconi DOCG

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

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 370-400m ASL

Soil Marly white, tufaceous soil

Alcohol 14%

Tasting notes

Dark garnet. Hints of sage, rosemary, and earth on the nose. Firm, velvety tannins with a long, persistent finish. Pair with roasted red meat, truffled foods and aged cheeses.

Banville

Wine Merchants

www.banvillewine.com



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