

Parusso

Barolo Bussia DOCG

This wine was made from Nebbiolo grapes harvested from the Roche and Munie vineyards located in the hamlet of Bussia in the region of Monforte d'Alba in Piemonte.

A long maceration on the skins is followed by temperature-controlled fermentation that occurs in the presence of indigenous yeasts. The wine spends 18 months aging on the lees in oak barrels before bottling.

Grape varieties Nebbiolo

Altitude 280-300m ASL

Soil White, silty marl - contributes to a wine of extraordinary elegance and finesse.

Alcohol 14%

Tasting notes

Ruby red, with deep garnet tones. Floral and aromatic on the nose with notes of red fruit, rose petals and earth, followed by hints of spice and mint. Velvety tannins are elegant yet structuring, providing a full-bodied wine that pairs well with roasted meats and rich cheeses.

Banville

Wine Merchants

www.banvillewine.com



BUSSIA

Parusso

Barolo Bussia DOCG

This wine was made from Nebbiolo grapes harvested from the Roche and Munie vineyards located in the hamlet of Bussia in the region of Monforte d'Alba in Piemonte.

A long maceration on the skins is followed by temperature-controlled fermentation that occurs in the presence of indigenous yeasts. The wine spends 18 months aging on the lees in oak barrels before bottling.

Grape varieties Nebbiolo

Altitude 280-300m ASL

Soil White, silty marl - contributes to a wine of extraordinary elegance and finesse.

Alcohol 14%

Tasting notes

Ruby red, with deep garnet tones. Floral and aromatic on the nose with notes of red fruit, rose petals and earth, followed by hints of spice and mint. Velvety tannins are elegant yet structuring, providing a full-bodied wine that pairs well with roasted meats and rich cheeses.

Banville

Wine Merchants

www.banvillewine.com



BUSSIA

Parusso

Barolo Bussia DOCG

This wine was made from Nebbiolo grapes harvested from the Roche and Munie vineyards located in the hamlet of Bussia in the region of Monforte d'Alba in Piemonte.

A long maceration on the skins is followed by temperature-controlled fermentation that occurs in the presence of indigenous yeasts. The wine spends 18 months aging on the lees in oak barrels before bottling.

Grape varieties Nebbiolo

Altitude 280-300m ASL

Soil White, silty marl - contributes to a wine of extraordinary elegance and finesse.

Alcohol 14%

Tasting notes

Ruby red, with deep garnet tones. Floral and aromatic on the nose with notes of red fruit, rose petals and earth, followed by hints of spice and mint. Velvety tannins are elegant yet structuring, providing a full-bodied wine that pairs well with roasted meats and rich cheeses.

Banville

Wine Merchants



BUSSIA

Parusso

Barolo Bussia DOCG

This wine was made from Nebbiolo grapes harvested from the Roche and Munie vineyards located in the hamlet of Bussia in the region of Monforte d'Alba in Piemonte.

A long maceration on the skins is followed by temperature-controlled fermentation that occurs in the presence of indigenous yeasts. The wine spends 18 months aging on the lees in oak barrels before bottling.

Grape varieties Nebbiolo

Altitude 280-300m ASL

Soil White, silty marl - contributes to a wine of extraordinary elegance and finesse.

Alcohol 14%

Tasting notes

Ruby red, with deep garnet tones. Floral and aromatic on the nose with notes of red fruit, rose petals and earth, followed by hints of spice and mint. Velvety tannins are elegant yet structuring, providing a full-bodied wine that pairs well with roasted meats and rich cheeses.

Banville

Wine Merchants



BUSSIA