Parusso

Brut Rosé Metodo Classico

In a quest to rediscover and revive old traditions, Parusso's "Metodo Classico" is a Nebbiolo-based sparkling wine that represents a part of the centuries-old tradition of Italian and Piemontese sparkling wine production.



Grape varieties Nebbiolo

Altitude 270 - 300m ASL

Soil Clayey-marl-sandy soil

Alcohol 12.5%

Tasting notes

The bubbles are very fine and persistent, with notes of mature fruit, apricot, strawberry, and apple. Well balanced on the palate with enough acidity and structure to make it an ideal pairing for spicy foods or shellfish.



www.banvillewine.com

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