Parusso

Barolo Perarmando DOCG

The 2017 Barolo Perarmando is a wine that Marco and Tiziana Parusso made to honor their father, Armando, and to celebrate the 50th anniversary of the first vintage that he bottled. The wine is made from a blend of the estate's vineyards, approximately 50% Bussia, 30% Mosconi and 20% Mariondino.



BAROLO DMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Grape varieties Nebbiolo

PERARMANDO

Altitude 250m - 450m ASL

Tasting notes

Ruby red, almost garnet in color. Deeply aromatic with notes of ripe fruit and licorice. Harmonious on the palate, delicate in tannins and rich in red fruit. A perfect pairing with pasta, grilled filet and aged cheeses.

Banville Wine Merchants

www.banvillewine.com

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