



Parusso

BARBERA D'ALBA DOC SUPERIORE

Made from Barbera grapes, produced by selected old stocks (about 30 years old) grown in Monforte d'Alba.

Density of vineyards: 5,000 plants per hectare.

Altitude of vineyards: 370 meters above sea level.

Exposure: South.

Grape Harvest: carefully by hand in small holed baskets.

Vinification: after a soft pressing the grape occurs a long maceration. The alcoholic fermentation starts spontaneously with its indigenous yeasts without using sulfites.

Aging: in small oak barrels at least 4 months in contact with its indigenous yeasts, in bottle at controlled temperature of 15°C.

Color: deep purple red.

Nose: intense, with raspberry notes.

Flavor: mellow, rich, full bodied.

Serving temperature: 16°C.

Serving suggestions: red meat roasts, pasta dishes and cheeses.

Bottle Sizes: L. 0.750; L. 1.500, L. 3.000; L. 9.000 ml

