



Parusso

BAROLO DOCG

Made from Nebbiolo grapes, located in different vineyards in the area of Monforte d'Alba and Castiglione Falletto.

Density of vineyards: 5.000 plants per hectare.

Altitude of vineyards: 250/450 meters above sea level.

Grape Harvest: carefully by hand in small holed baskets.

Vinification: maceration with skins contact; the alcoholic fermentation occurs spontaneously with its indigenous yeasts without using sulfites with careful maceration and temperature time control.

Aging: in small oak barrels for minimum 18 months in contact with its indigenous yeasts.

Fining: In bottle at controlled temperature of 15°C.

Color: ruby red, nearly garnet.

Nose: intense, rich with floral and fruit tones

Flavor: fine tannins, rich of fruit and freshness

Serving temperature: 16°C.

Serving suggestions: red meat roasts, truffle dishes and ripe cheese

Bottle Sizes: L. 0,375; L. 0.750; L.1.500; L.3.000; L.5.000

