



Parusso

LANGHE DOC NEBBIOLO

Made from Nebbiolo grapes cultivated in vineyards located in Ornati and Mosconi hamlets in the area of Monforte d'Alba.

Density of vineyards: 5,500 plants per hectare.

Altitude of vineyards: 350/450 meters above sea level.

Exposure: South-West.

Grape Harvest: carefully by hand in small holed baskets.

Vinification: with modern technology to exalt the qualities of freshness and fragrance, maceration with skins contact; the alcoholic fermentation occurs spontaneously with its indigenous yeasts for some months.

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

Color: bright, ruby red.

Nose: Intense flowery scent

Falvor: fresh, fruity, sweet tannins.

Serving temperature: 16°C.

Serving suggestions: simple warm starters, simple pasta dishes, red and white meats.

Bottle Sizes: L. 0,375; L. 0.750; L. 1.500; L. 3.000; L.9.000

