



Parusso

BAROLO DOCG RISERVA BUSSIA VIGNA MUNIE “ETICHETTA ORO”

Barolo Riserva Bussia Vigna Munie “Etichetta Oro” is born from a careful selection of nebbiolo grapes from the prestigious Vigna Munie of Bussia cru in Monforte d’Alba. This Riserva, only made in optimal vintages, is able to give extraordinary emotions by presenting a large structure following its long aging in the cellar.

Esposition: South-South-West

Harvest: Grapes delicately harvested by hand and deposited in small holed baskets.

Vinification: After a soft pressing, the grapes undergo a long maceration. Alcoholic fermentation occurs spontaneously with indigenous yeasts but without the use of sulphites. Careful control of timing and temperature of maceration.

Aging: In small oak barrels for at least 18 months in contact with its indigenous yeasts. Then a long aging in the bottle at a controlled temperature of 15°C.

Color: Deep garnet red.

Bouquet: Intense notes of ripe fruit, black cherry and plum mix with slight hints of toasted wood, leaving ample space for more deep fragrances of blackberries, wildflowers, mint and cocoa.

Taste: Ample, soft acidity, ripe tannins, hints of ripe red fruit, long, delicious and seductive finish.

Service temperature: 15 °C.

Food pairings: Roast meat, game, truffle dishes, aged cheeses.

Bottle sizes: L. 0.750; L. 1,500; L. 3,000; L.5.000.

