



Parusso

BAROLO DOCG RISERVA BUSSIA VIGNA ROCCHIE “ETICHETTA ORO”

Barolo Riserva Bussia Vigna Rocche “Etichetta Oro” is born from a careful selection of nebbiolo grapes from the prestigious Vigna Rocche from the 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/East

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: Ruby red with garnet hints.

Bouquet: Intense aroma of dried rose petals, chocolate pralines, tobacco and black truffle.

Taste: Velvety, sweet fruit, slight hint of spices, tobacco and truffle notes. Powerful, silky and complex 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;

