



Parusso

LANGHE DOC SAUVIGNON “ROVELLA”

Made from a selection of old vines of Sauvignon Blanc grapes, located in the villages of Castiglione Falletto and Monforte d'Alba. This is a wine for aging.

Grape Harvest: carefully by hand in small holed baskets.

Vinification: after a light pressing, the wine is left in small barrels where alcoholic and malolactic fermentations take place in contact with its yeasts.

Fining: in bottle at controlled temperature of 15°C

Color: bright, deep straw yellow.

Nose: fresh, aromatic with white currant notes.

Flavour: lively, fragrant with good aromatic persistence of grapefruit and bergamot, beautiful complexity with ageing.

Serving temperature: 12°-14°C

Serving suggestions: with some of our typical regional starters as vitello tonnato, pepper with anchovy, tartar, fish dishes, lobster, salmon, shellfish and ripe cheese.

Bottle Sizes: L. 0.750; L. 1.500

