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89+ pts

Armando Parusso 2010 Barolo
Monforte D'alba, Piedmont
Italy

Drinking window: 2016 - 2028

Crushed flowers, savory herbs, mint, dried flowers and red cherries waft from the glass in Parusso's 2010 Barolo. The use of 50% whole clusters, which is unusual in Barolo, gives the 2010 much of its aromatic lift, perfume and mid-weight structure. The style is a bit eccentric, but it all works nicely. Hints of orange peel and white truffles add nuance on the ethereal, somewhat fleeting finish.

— Antonio Galloni, January 2014

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94 pts

Armando Parusso 2010 Barolo
Bussia
Monforte D'alba, Piedmont
Italy

Drinking window: 2020 - 2030

The Barolo Bussia is the most polished and silky of these 2010s. The structure of the vintage and the finesse of Bussia meld together in a Barolo that is both graceful, powerful and resonant. Dark red/black fruit, smoke, tobacco, menthol and a host of balsamic-inflected nuances take shape in the glass. The 2010 turns bright, floral and savory in the glass, hinting at a promising future that lies ahead.

— Antonio Galloni, January 2014

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93 pts

Armando Parusso 2010 Barolo
Mariondino
Monforte D'alba, Piedmont
Italy

Drinking window: 2020 - 2030

The 2010 Barolo Mariondino is quite pretty. Dark red cherries, plums, dried flowers, new leather and spices flesh out in a racy, expressive Barolo with lovely mid-palate pliancy and depth. The Mariondino has a bit more depth than the straight Barolo, which serves to balance the whole clusters nicely. The 2010 closes up pretty quickly in the glass and is likely headed for a long period of dormancy. This is another fascinating, intriguing Barolo from Marco Parusso.

— Antonio Galloni, January 2014

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92 pts

Armando Parusso 2010 Barolo Le
Coste
Monforte D'alba, Piedmont
Italy

Drinking window: 2017 - 2030

Marco Parusso's Barolo Le Coste is a bit changed in this vintage, in that the new regulations forbid using the name of more than one vineyard on a label, so there is no more Mosconi fruit here. Dark red cherries, tobacco, savory herbs, menthol, smoke and incense are some of the many notes that blossom in the 2010 Barolo Le Coste. Here the aromas and flavors are slightly darker, but the savory notes typical of the vintage at Parusso are very much on display. Readers will need to give the 2010 at least a few years for the tannins to soften. Without the Mosconi fruit, the Le Coste remains a bit more structured and linear than in past.

— Antonio Galloni, January 2014

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