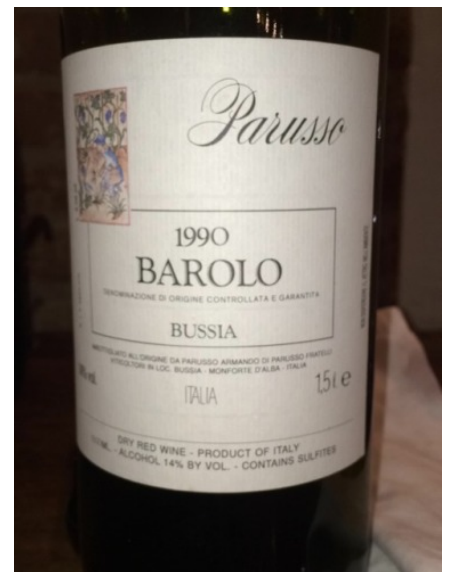




### **Armando Parusso: Barolo Bussia 1990 – 95 points**

The 1990 Barolo Bussia appears amazingly youthful both in terms of its color and the freshness of its aromas. It was fermented in temperature-controlled cements vats and this winemaking choice has undoubtedly helped secure variety integrity. Although you do detect budding tertiary aromas, this is among the best-preserved wines I tasted from 1990. Dark cherry and blackberry are followed by candied apricot, licorice, red rose petal and dried tobacco left. I was especially impressed by the overall austerity and the silkiness of the mouthfeel. This bottle should be decanted 12 hours or more before consumption. Drink: 2014-2028.



### **Armando Parusso: Barolo Mariondino 1990 – 94 points**

From a two-hectare cru, the 1990 Barolo Mariondino is (and I believe always has been) the only single-vineyard expression made from this site. Mariondino has loose, sandy soils and is a little cooler on average (with annual temperature similar to Villero). As a result, it performs well in warm vintages like 1990, especially if yields are kept low. This is a beautifully expressive Barolo with bright tones of candied peach, crushed blue flower, licorice and balsam herb. Brother and sister team Marco and Tiziana Parusso demonstrate that their wines have the depth and personality for long cellar aging. The tannins are sharply delineated and the fresh acidity instills confidence for longer cellar evolution. Drink: 2014-2026.

