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93 pts

**Armando Parusso 2004 Barolo Bussia  
Riserva Oro (Magnum)****Monforte D'alba, Piedmont**

Red wine from Italy

**Drinking window: 2015 - 2025**

The 2004 Barolo Bussia Riserva Oro (magnum) is a selection of fruit from Rocche and Munie that was aged in 150 liter cigarillos. The smaller barrels give the Riserva an extra element of textural softness and silkiness, but that comes at the expense of a touch of the freshness found in the straight Bussia. Dried rose petals, mint, sage, French oak and tobacco add the final layers of nuance.

**Antonio Galloni. Tasting date: November 2014**

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90 pts

**Armando Parusso 2004 Barolo  
Mariondino****Monforte D'alba, Piedmont**

Red wine from Italy

**Drinking window: 2015 - 2024**

The 2004 Barolo Mariondino is just beginning to enter its early tertiary stage as the fruit starts to show hints of floral and savory nuance. Dried flowers, mint, sage and tobacco all take shape in the glass. Today, the oak is more prominent than it was at the outset, which suggests it has never fully integrated. The 2004 has more than enough raciness and overall depth to drink well for the better part of the next decade.

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93 pts

**Armando Parusso 2004 Barolo Le Coste -  
Mosconi****Monforte D'alba, Piedmont**

Red wine from Italy

**Drinking window: 2015 - 2024**

Parusso's 2004 Barolo Le Coste - Mosconi is round, supple and nicely layered in the glass. Mocha, espresso, spices, leather and sweet balsamic notes wrap around the palate. Here the flavors are just beginning to show elements of tertiary complexity. This is an unusually soft, pliant Barolo from Le Coste and Mosconi, two sites that tend to confer quite a bit of power, but at the same time, there is plenty of underlying structure as well.

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**94** pts

**Armando Parusso 2004 Barolo Bussia**

**Monforte D'alba, Piedmont**

Red wine from Italy

**Drinking window: 2015 - 2029**

The 2004 Barolo Bussia is a blend of fruit from Parusso's parcels in Munie, Rocche and Fiurin that were previously bottled separately. The freshest and most vibrant of the Parusso 2004s, the Bussia offers a gorgeous sense of freshness, vibrancy and lift. Hints of rose petal, orange peel, spices and star anise add an exotic flair on the finish.

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