



Wine Advocate # 187
Feb 2010

Antonio Galloni

[95](#)

Drink: 2010 -
2025

\$40-\$45
(40)

The 1989 Barolo Bussia, tasted from magnum, sparkles on the palate with an array of fresh red fruit, spices, flowers and dried roses. Energetic and totally alive in the glass, the wine possesses a seductive, weightless density and endless inner perfume matched only by the finest grand cru Burgundies. The wine's explosiveness and sheer harmony make me think another 15-20 years of fine drinking are a safe bet (in magnum). Anticipated maturity: 2010-2025.

Marco Parusso is among the younger generation of growers who were just starting to find their voices when these wines were made. In 1988 Parusso began using 500-liter French oak barrels for the first time. His early Barolos saw roughly 30% French oak and from there Parusso increased the amount of oak as finances permitted, which clearly comes through in his 1990s. During this period the Barolo Bussia was made from vineyards in Rocche and Munie, which Parusso began bottling separately in 1991. These 1989 and 1990 Barolos have aged gracefully, and remain fresh and full of life, especially from magnum.