



Wine Advocate #
187
Feb 2010

Antonio
Galloni

95

Drink: 2018
- 2031

\$100
(100)

The 2006 Barolo Bussia reveals a multitude of balsamic, mineral-infused aromas and flavors. Large-scaled and dramatic, the Bussia sweeps across the palate, showing off tons of pedigree and sheer class. The Bussia is quite a bit more backward than the Le Coste-Mosconi, and it will require considerable cellaring, but it is a beauty. Flowers, spices and minerals waft out of the glass on the sensual, ethereal finish. I also tasted the Riserva version of this wine, which won't be released for a few years. For now, let me just say the 2006 Riserva is shaping up to be another hugely promising, important wine from Parusso in this vintage. Anticipated maturity: 2018-2031.

I was deeply impressed with the wines I tasted from Marco Parusso this year. Parusso gambled and left the fruit hanging until late October, when he brought in the last of the Nebbiolo crop. The 2006 Barolos were vinified first in steel, then racked into French oak, where the alcoholic and malolactic fermentations were completed. The wines spent 24 months on their lees prior to being bottled. Marco Parusso is one of Piedmont's most relentless explorers, and every new vintage seems to bring with it a twist. Parusso is among the few producers increasing the amount of new French oak in his Barolos and has begun experimenting with the partial use of stems in vinification, an approach no one else to my knowledge is using in Piedmont.