



# Robert Parker's Wine Advocate

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PARUSSO	2004	BAROLO	PIEDMONT	(\$62.00)	RED	89
PARUSSO	2004	BAROLO MARIONDINO	PIEDMONT	(\$76.00)	RED	92
PARUSSO	2004	BAROLO LE COSTE MOSCONI	PIEDMONT	(\$101.00)	RED	92
PARUSSO	2004	BAROLO BUSSIA	PIEDMONT	(\$122.00)	RED	93

Marco Parusso aims to make elegant Barolos that emulate much of what he admires among his favorite Burgundy producers. The fruit gets a 2-3 day cold soak to allow the grapes to recover from what Parusso describes as the shock of being harvested. The wines are fermented at a lower temperatures than is the norm here in order to preserve freshness. Parusso works with natural yeasts and minimal amounts of SO<sub>2</sub>, leaving the wines on their lees for 16-18 months, another practice that is uncommon in these parts. As was the case throughout the region, the harvest was fairly late by today's standards and the last of the Nebbiolo was brought in towards the end of October. Parusso's **2004 Barolo** is a refined wine with sweet herb and toasted oak notes that complement the perfumed ripe fruit. Medium in

awfully hard to resist. Parusso owns the vineyards in Le Coste and rents three parcels in Mosconi. Anticipated maturity: 2009-2019. The **2004 Barolo Bussia** is a superb example of Parusso's philosophy. An array of spices, roasted coffee beans, plums, prunes and toasted oak flavors emerge from this pretty, layered Barolo. As it sits in the glass it gains volume and weight, with attractive mentholated, balsamic notes

body, it offers excellent persistence and silky caressing tannins on the finish. It is a superb effort at this level. Parusso's Barolo sees roughly 50% new oak. Anticipated maturity: 2009-2016. The **2004 Barolo Mariondino** reveals the essence of tar, roses, violets, plums, prunes, herbs and sweet toasted oak. It is a delicate, pristine Barolo that offers outstanding length and notable harmony. The firmer tannins that are the hallmark of this site are evident, but they are superbly balanced by the wine's fruit and aromatics. This is a lovely Barolo from Marco Parusso. Anticipated maturity: 2010-2018. The estate's **2004 Barolo Le Coste/Mosconi** is a big, fat wine loaded with scorched earth, tar, smoke and dark fruit. Made in a powerful, brooding style, this expansive fruit-driven Barolo isn't the last word on subtlety but it is

that add further complexity. Despite its depth and power, the wine remains graceful and light on its feet, showing terrific poise and balance. Sweet notes from the oak frame the long lingering finish. I tasted this alongside the 2001 and found a slight preference for the older vintage. Anticipated maturity: 2009-2024. Importer: Montecastelli Selections, New York, NY; tel. (212) 414-4898