

Closing Date: 10-30-08
Issue 179



PARUSSO	2005	LANGHE SAUVIGNON BRICCO ROVELLA	PIEDMONT	(\$50.00)	WHITE	89
PARUSSO	2007	BARBERA D'ALBA ORNATI	PIEDMONT	(\$29.00)	RED	88
PARUSSO	2006	BARBERA D'ALBA SUPERIORE	PIEDMONT	(\$58.00)	RED	89
PARUSSO	2006	LANGHE NEBBIOLO	PIEDMONT	(\$31.00)	RED	89

Parusso's **2005 Langhe Sauvignon Bracco Rovella** is made in a fairly full-bodied, unctuous style. Today this soft, creamy white needs some time to absorb the French oak, but it is a promising wine. Anticipated maturity: 2009-2012. The **2007 Barbera d'Alba Ornati** is a tasty red loaded with fragrant, juicy red fruit and a long, sweet finish. This beautifully-balanced Barbera delivers tons of pleasure at this level. As is often the case, I find Parusso's wines need some air to show their best. Anticipated maturity: 2008-2011. The **2006 Barbera d'Alba Superiore** is a very pretty, nuanced wine with notable detail in its ripe dark fruit,

minerals, sweet herbs and toasted oak. It offers notable depth in the understated style that is typical of Marco Parusso's wines. Anticipated maturity: 2011-2016. Parusso's **2006 Langhe Nebbiolo** is a lovely, mid-weight offering. Floral aromatics accompany notes of red cherries, sweet oak and flowers that develop in the glass. This is an especially poised, elegant Nebbiolo that needs another year or so for the tannins to soften a bit. It is a very pretty wine from Parusso. Anticipated maturity: 2009-2014. Importer: Montecastelli Selections, New York, NY; tel. (212) 414-4898