



Parusso

BARBERA D'ALBA DOC "ORNATI"

Made from Barbera grapes, cultivated in different vineyards in Ornati area of Monforte d'Alba.

Density of vineyards: 5,000 plants per hectare.

Altitude of vineyards: 350/400 meters above sea level.

Exposure: East-South-West.

Grape Harvest: carefully by hand in small holed baskets.

Vinification: maceration with skin contact; the alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites.

Fining: in bottle at controlled temperature of 15°C.

Color: deep ruby red, with garnet hues

Nose: clean aroma with hints of ripe fruit

Flavor: fruity, well balanced with raspberry notes

Serving temperature: 16°C.

Serving suggestions: starters, red and white meat, cheeses.

Bottle Sizes: L.O.750

