



Parusso

BAROLO DOCG BUSSIA

Made from Nebbiolo grapes, cultivated in Monforte d'Alba, in Località Bussia from the blending of the noble vineyards of: Rocche (south/south-est) and Munie (south/west).

Age of vineyards: 15-50 years old

Density of vineyards: 5.500 plants per hectare.

Altitude of vineyards: 280/300 meters above sea level.

Exposure: from South/East to South/West.

Soil: sandstone, marny, muddy, chalky soil.

Grape Harvest: carefully by hand in small holed baskets.

Vinification: after a soft pressing the grape occurs a long maceration. The alcoholic fermentation starts spontaneously with its indigenous yeasts without using sulfites.

Aging: in small oak barrels for minimum 18 months in contact with its indigenous yeasts, in bottle for almost 6 months, in bottle at controlled temperature of 15°C.

Color: deep ruby garnet red.

Nose: rich, with red fruit notes, rose petals and earth, hints of spice and mint.

Flavor: the palate is wrapped by its noble tannins of fine-grained, sweet, silky tannins.

Serving temperature: 16°C.

Serving suggestions: red meat roasts, all game, truffle dishes and ripe cheese.

Bottle Sizes: L.0.375; L. 0.750; L. 1.500; L. 3.000; L. 5.000

