



*Parusso*

## BAROLO DOCG, 44<sup>a</sup> ANNATA “ETICHETTA BLU”

*The vintages produced until today are: 2002, 2005, 2014.  
In this Barolo the grapes of all the Nebbiolo cru are  
blended in a unique wine, as the father Armando at the  
beginning in 70s had.*

**Grape Harvest:** carefully by hand in small holed baskets.

**Vinification:** maceration with skins contact; the alcoholic fermentation occurs spontaneously with its indigenous yeasts without using sulfites with careful maceration and temperature time control.

**Ageing:** in small oak barrels for minimum 18 months.

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

**Colour:** ruby red, nearly garnet. Nose: intense, rich with and fruit tones, notes of licorice and underbrush.

**Flavour:** savoury, alternation of spice notes and fresh fruits, thick tannins but delicate.

**Flavour:** fine tannins, rich of fruit and freshness.

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

**Bottle size:** Bott: L.0.750; L. 1.500; L. 3.000; L.5.000.

