



Parusso

LANGHE DOC NEBBIOLO ÈL SARTÙ

The best vineyards where the Nebbiolo grapes grown in Monforte d'Alba belonged to the tailor of the village, from Piedmontese dialect ÈL SARTÙ.

Density of vineyards: 5,500 plants per hectare.

Altitude of vineyards: 350/450 meters above sea level.

Exposure: South-West.

Grape Harvest: carefully by hand in small holed baskets.

Vinification: with modern technology to exalt the qualities of freshness and fragrance, maceration with skins contact; the alcoholic fermentation occurs spontaneously with its indigenous yeasts for some months.

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

Color: bright, ruby red.

Nose: Intense flowery scent

Falvor: fresh, fruity, sweet tannins.

Serving temperature: 16°C.

Serving suggestions: simple warm starters, simple pasta dishes, red and white meats.

Bottle Sizes: L. 0,375; L. 0.750; L. 1.500; L. 3.000; L.9.000

